



Safriel House is a family owned wine house founded upon a passion for South African winemaking, grape growing terroir, and hands-on experience in the cellar. Our small batch wines honor the 300 years of winemaking heritage of the Cape, while at the same time incorporating sustainable, innovative and minimal intervention winemaking techniques. Safriel House wines are part of the new wave of South African wineries and express the climate, geology and wine making styles that make South Africa unlike any other growing region in the world.



The Vineyard and Wine

The grapes for this select wine originate from a single farm that is certified both for Sustainability and Integrity and made in a Carbon Neutral certified cellar. The vineyards are planted in Oakleaf & Tukululo soils, also called ancient soils, and the weathered pieces of granite are visible as you walk in the vineyard. These soils allow the wines to ripen fully with flavorful grapes. The vineyards are trellised in the Lyre system with a double set of arms that makes the vineyard look like it is worshipping the sun and the grapes are exposed to sun and wind - creating healthy fruit with a tropical flavor spectrum. Lyre trellising also has more vines per acre, less movement of vehicles & people and a reduced Carbon Footprint.

On harvest day, the grapes are cold soaked to lock in flavor for four hours, crushed and then fermented. At bottling the wine is naturally filtered with diatomaceous earth & sterile candles. Technical details: Alcohol - 12.5 %vol ; pH - 3.54; RS - 5 g/l; Total Acid - 5.3 g/l



The Lyre trellised “Sun Worshipping” vineyards exposing grapes to sun and wind for great flavor concentration while reducing the carbon footprint.



The Safriel Family in the cellar

Tasting Notes

Red fruit flavors of cherry and strawberry give way to minty freshness gleaned from earlier picked fruit. Lightly tinted from red grape skins, this salmon hued wine is fruity and juicy on the palate. Low in tannins, it displays delightful notes of melon, ripe tropical fruit and strawberry.

Pairing Suggestion

Pair with seafood dishes and salads or enjoy with light lunches. The perfect partner to Mediterranean platters of olives, cheese, charcuterie and French bread.