



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.

Winemaking Notes

The unirrigated, naturally grown bush vines are located on a South facing slope, the cooler slope in the Southern Hemisphere, 900ft above sea level facing South, on the slopes of the Helderberg Mountain in the renowned Stellenbosch appellation. The vineyard is cooled by the Atlantic Ocean breeze less than a mile away and nourished by the African sun. The grapes are hand harvested into small crates from a mountain vineyards. In the cellar, the grapes commence fermentation spontaneously using the natural yeast enhancing the natural flavors.

Barrel Fermentation and Oak Aging

The wine was fermented in a 300 liter revolutionized oak barrel, 300 liter seasoned oak barrel and egg-shaped fermenter and then aged in these vessels for 12 months on its primary fermentation lees with batonaged once a month for the first four months.

Tasting Notes

Barrel fermented Sauvignon Blanc is smoother and riper compared to the more commonly found tank fermented versions, with a wealth of intense flavors including herbaceous notes, lemongrass, lime, honeyed grapefruit, jasmine & honeysuckle. Oak-aging adds hints of Crème Brûlée and lemon custard to the finish. According to WineFolly.com, "barrel-aged Sauvignon Blanc is a rare specialty and definitely worth tasting". We couldn't agree more.

Awards

91 points - James Suckling

Gold Medal - Sommeliers Choice Awards of America 2020

100 points - Food Pairability, Sommeliers Choice Awards of America



The natural Sauvignon Blanc bush vines in the Helderberg Mountains of the prestigious Stellenbosch District.



The barrel maturation cellar with a view through to the mountains.

