



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

### Barrel Fermentation and Oak Aging

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

### Tasting Notes

Barrel fermented Sauvignon Blanc has a smoother and riper flavor profile compared with its tank fermented brethren. South Africa is the oldest of the 'New World' regions and this wine reflects the harmony between Old World elegance and New World fruitiness. The combination of egg-shaped amphora and barrel fermentation provides a wealth of intense flavors including herbaceous notes, lemongrass, lime, honeyed grapefruit, jasmine and 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.



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.

