

Sauvignon Blanc

(250 mL Cans)



- Sustainable viticulture, natural yeast fermentation.
- 75% less carbs than Kim Crawford Sauvignon Blanc, Invivo X SJP or Duckhorn Sauvignon Blanc.
- Modern 250 mL can packaging. Not a drop compromised on craft winemaking.

About Safriel House: We are a first generation American immigrant wine making family that has taken a leap of faith to follow our dreams to make PURE South African wines for our modern lifestyle where you can TASTE the difference. We are mission driven and founded upon a passion for, and working experience of South African grape growing terroir and wine making.

Since 1990, Yair Safriel worked and travelled throughout the Cape Winelands in search of exceptional winegrowers producing ure has been given new inspiration with Lynne Safriel at the helm, a dynamic family team and close partnerships with the most respected vineyard owners. Generous, convivial, accessible are descriptions that come to mind when discovering these inspiring wines.



Inspiration: Come walk on the wild side with us. Channeling our African roots, our cans of gnarly old bush vine Chenin Blanc and Sauvignon Blanc are flavorful, fun and fresh. And for a similar price range as the mass-produced chemical wines, you can get a vineyard-to-table wine in a can that is certified for sustainability and integrity and made with an emphasis on avoiding artificial additives

Tasting Notes: Vibrant and fresh notes of passion fruit, passion fruit, pink grapefruit and chamomile. On the palate, a distinct minerality from this cooler climate as expected. A beautiful salinity runs through the wine with youthfulness and vibrancy on the palate which builds and encapsulates the aromas. Some beautiful depth and length adds to the adds to the classiness of this wine.

Pairing Suggestions : This wine will pair well with any fresh seasonal salads, delicious sushi, oysters, pan seared fish and any meal on a patio or outdoors. Something different: salsa (home made best!) w/ lime chips.

The Vineyard and the Wine: Harvested over two weeks in the middle of February (the Southern Hemisphere summer). The different Sauvignon Blanc batches were kept separate and underwent cold fermentation for freshness with extensive lees contact for approximately 10 months after primary fermentation.

Technical details: Alc - 12.18 %vol ; pH - 3.41; RS - 1g/l; TA - 5.5 g/l

