

Sauvignon Blanc/Chenin Blanc, Swallows' Tale

Elim, South africa



Product code	ST02ZZWC
Grapes	Sauvignon Blanc, Chenin Blanc
Country	SOUTH AFRICA
ABV%	12.5
Case Size	6
Closure Style	Screw Cap
Producer	Swallow's Tale
Vintage	2024



Vegan



Vegetarian



Producer

Named in honour of *Hirundo rustica*, that valiant breed of migrating bird: arrives in Northern Europe from South Africa in April, rears at least two clutches of young during our summer, then migrates back to South Africa for a well-earned holiday – a dream many of us have and few fulfil. Anthony's journey to South Africa crosses the path of swallows migrating north for our summer. We are sourcing our grapes in Swartland and the Southern Cape where sustainable, responsible agriculture is practised and we aim to produce clean, fruit driven wines, expressive of the terroir from whence they originate and only using grape varieties that thrive in that region. We believe Swallows' Tale is exciting to drink, with or without food. This is our 13th vintage and the swallows continue to migrate. ***From January 2026 we are proud to support ocean pledge by donating 10 cents from every bottle sold to the Ocean Pledge in South Africa.** Ocean Pledge focuses on closing the gap between awareness and action. We help individuals and businesses transform environmental beliefs into impactful actions. While education is vital, it's just the beginning. We understand that there are no one-size-fits-all solutions to complex ecological threats. That's why we collaborate closely with people, businesses, and communities to deliver strategic, data-driven, and actionable solutions. Together, through conscious action and shared responsibility, we can inspire lasting change. 🌱

Tasting Notes

Aromatic and elegant, the bright herbal notes of the Sauvignon Blanc is contrasted by the undertones of the tropical nuances of the Chenin Blanc. The well balanced acidity lifts the palate, finishing off with a refreshing citrus touch and lingering mouthfeel.

Viticulture



Harvest started early in February and yielded 8 tons per hectare of hand picked grapes. The soils from this Mediterranean climate consists of decomposed granite and shale lending fresh minerality and structure to the wine.

Winemaking

The Sauvignon Blanc and Chenin were fermented separately in Stainless Steel tanks around 12-15°C. They then spent 3-6 months on the lees after which they were blended with care and precision.