

## Sauvignon Blanc/Chenin Blanc, Swallows' Tale

Elim, South africa



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

### 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.