



KLUE

WINES

KLUE WINES SAUVIGNON BLANC 2024

This wine is a tribute to our father, Michael Klue, who was the third generation Klue on our farm. Our father taught us everything we know today, from how to live life, to farm, the soil and also how to make great wines.

After he studied viticulture in Stellenbosch, he came back to the farm and started to hone his craft. He boldly brought in new technology that helped improve the quality of our wines.

Vines in the Bonnievale area are planted in rich sandy soil. The Breederiver, which flows through the area, helps with the ripening period in the hot summer months when the South Easterly wind cools down the grapes to ensure that the fruit is of sublime quality.

Grapes were handpicked early in the morning to maintain the freshness of the fruit, then crushed and fermented in stainless steel tanks for 2 weeks and aged on its lees for 2 months.

The wine was produced and handcrafted by Jan & Michael Klue.

Tasting Notes

Klue Sauvignon Blanc Crystal clear with a green tinge, this wine has a flinty elegance on the nose with minerality complemented by a round full mouth feel of tropical flavours and well balanced acidity which insures a very long pleasant finish.

In The Vineyard

The 19 year old vineyards planted next to the Breede River in sandy loam soil, with deep riverstone. This is also the coldest terroir on the farm.

Ageing Potential

This unwooded wine is perfectly drinkable at present and will gain even further complexity over the next 3-5 years, given careful cellaring.

Wine of Origin

Wolven-drift Plaas, Wakkerstroom East, Bonnievale

Analysis

Ph: 3.23 | TA : 7.5 | FSO2: 21 mg/l | TSO2 : 106 mg/l | RS 1.96 g/l | Alc: 12.22

