

BY OFFICIAL GRANT OF
SIMON VAN DER STEL



GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

s t e l l e n b o s c h



Muratie Melck's Sauvignon Blanc 2025

Summertime



THE MELCK'S STORY

Just as the history of Muratie dates back centuries, so does the Melck family vintage. And over the years they have invested in their staff this sense of family. Social upliftment has long been a cornerstone of Muratie's culture. Thus everyone on the farm is steeped in knowledge of the growing and winemaking processes - working as one for the betterment of all, as all close families do.

VINEYARD

Crafted from meticulously selected grapes sourced from diverse slopes, this wine reflects our commitment to quality. Only grapes harvested at optimal ripeness were chosen to ensure purity of fruit and exceptional characteristics.

VINIFICATION

The grapes are harvested by hand and after being sorted, crushed and destalked are transferred to the press. Two and a half hours of skin contact allows for flavour extraction, after which the grapes are gently pressed and the juice pumped to a stainless steel tank to settle overnight. The juice is then racked and pumped into stainless steel tanks for a combination of wild and inoculated fermentation. Cold fermentation at 12-16 °C allows for a slow and steady fermentation, resulting in a crisp, and fruity wine.

WINEMAKER'S COMMENTS

Conceived as a partner to the to the Muratie Melck's Red, this crisp, refreshing and accessible wine is light but not lightweight. It has a flinty perfume leading to a fruit salad of flavours, from green apple and lime to tropical guava and pineapple. Dry and zesty with a clean, persistent, mineral finish.

ANALYSIS

Alcohol	13.39 %
Residual Sugar	3.5 g/l
Total acid	5.9 g/l
pH	3.29