

Lubanzi Sauvignon Blanc

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Coastal Region

CEPAGE: 90% Sauvignon Blanc, 10% Colombard

WINEMAKING: SB11 'Weather Station' Clone of Sauvignon trained on a trellis system. 1098 Clone Colombard known in SA for exceptionally fruity character. Both varietals are whole bunch pressed with Colombard left on skins for 30 days. Sauvignon left on fine lees for 4 months, until bottling. Low levels of added sulfites (~30ppm), unfined & filtered prior to bottling.

AGING: none

ANNUAL PRODUCTION: 1,600 cases

THE STORY

Born in Cape Town and named for a wandering dog who led two young travelers backpacking across South Africa's Wild Coast, Lubanzi is a sustainable and socially-conscious wine co. that focuses on crafting fairly produced wines that punch above their weight and are a true force for social & environmental good. To that end, we're proud to be Fair Trade, Carbon Neutral, a 1% for the planet member & a Certified B Corporation.

Hailing from South Africa's rugged and iconic Swartland region, our focus is on producing real wine made by real people from a real place — limited intervention in the cellar, natural fermentations and native yeasts — genuine stuff with genuine personality. No gimmicks, just well-crafted wines from the world's oldest soil.

THE ADJECTIVES

OVERALL: Juicy & Aromatic

AROMAS / FLAVORS: Guava & Fynbos

MOUThFEEL: Rich & Textured

THE SELLING POINTS

Rare style of Sauvignon/Colombard from Fair Trade producer

AWARDS: 90pts Tasting Panel, Best Buy - Wine Enthusiast

SUSTAINABILITY: Certified Sustainable, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Vinaigrettes, raisins, hard cheese

