



## PRODUCT INFORMATION

Paulina's Reserve Blanc Fume 2023  
95% Sauvignon Blanc, 5% Semillon  
Western Cape

## FOOD SUGGESTIONS

Spicy lamb curry, mushroom risotto  
and chicken ravioli in a burnt butter  
and sage sauce.

## AWARDS & ACCOLADES

Double Gold Gilbert & Gaillard 2023  
4½ stars John Platter Wine Guide 2023  
90 Points – Vinous Neal Martin 2022  
91 Points – Tim Atkin Report 2022  
91 Points – Christian Eedes 2022  
5 stars John Platter Wine Guide 2022  
91 Points – Tim Atkin Report 2021  
91 Points – Vinous Neal Martin SA  
Report 2021  
90 Points – Christian Eedes 2019  
90 Points – Tim Atkin Report 2020  
91 Points – Decanter Awards 2020  
Veritas Silver Medal Award 2020  
4½ stars John Platter Wine Guide 2021

# PAULINA'S RESERVE BLANC FUME 2023

## HARVEST PROCESS

The Sauvignon Blanc was harvested from grapes from Franschoek & Walker Bay. The Franschoek Sauvignon Blanc was harvested first at 22°balling early February, a few weeks later the Sauvignon Blanc from Walker Bay was harvested at 23°balling, as this is a much cooler area, it gives the grapes more hanging time on the vine. The Semillon component is from an old bush vine block in Franschoek that was planted in 1905. The Semillon was harvested mid-February at 21.5°balling. The Sauvignon Blanc was destemmed and crushed and the Semillon was whole bunch pressed.

## WINEMAKING

The Sauvignon Blanc was fermented with selected yeast strains in stainless steel tanks, but around 18 balling it was transferred to 500l barrels, where it completed fermentation. The Sauvignon Blanc was matured in 500l barrels for 8 months (50% new, 50% old). After the 10 months the wine was blended and bottled.

## WINEMAKER'S NOTES

The Franschoek Sauvignon Blanc component adds some notes of tropical fruit, blackcurrant, and lime. The Walker Bay component adds minerality, flintiness and great acid balance. To round it off the Franschoek Semillon adds fullness and waxiness on the pallet.

## TECHNICAL ANALYSIS

Alc.13.49% | RS 2.7 g/l | TA 6.5 g/l | pH 3.30

AGEING POTENTIAL UNTIL 2033

Tradition with a  
touch of modernity

SERVE AT 12° TO 14°

