



This is a salute to the Saboteurs!

The Anarchists. The Revolutionaries. To those who break the rules and defy the status quo. The Craftsmen. The Artists. The Pioneers. Those who do not bow down and conform; nor blindly accept. Those whose passion bleeds through their art. The Pioneers who forge ahead with insight, wisdom and vision, challenging the norm and questioning convention. Those who are driven by their knowledge and their belief in a better way. Those who stand up to be counted! Luddites, fight your cause, provoke, remonstrate, interrogate. Be true to yourselves, your art, your craft. Lead the way.

Unite! - Saluez Le Saboteur!

Saboteur 2017 White Blend

This is the third addition of the very successful Saboteur White Blend. 2017 was a challenging vintage in the sense that the lack of rainfall and almost drought conditions, resulted in a small Chenin Blanc crop. On the plus side, this resulted in smaller berry size and greater concentration in flavour.

The Chenin Blanc was fermented naturally on skins for a period of 6 to 18 days, depending on the particular batch of Chenin Blanc. The Viognier came in later and was fermented for 12 days on skins. The Blanc Fumé portion was fermented in barrel and batonaged to get rid of as much Sauvignon Blanc characteristics as possible. All the components spent 6 months in old French Oak barrels. At no stage was anything added to this wine. We racked and made up the blend and the only time we added SO₂ was to protect the wine for the bottling process.

The blend differs slightly this year. The final blend is 77% Chenin Blanc, 14% Viognier and 9% Blanc Fumé. We feel that we are still achieving our goal which is to have a serious, well-structured yet refreshing white wine.

Grapes were sourced from three vineyard sites:

Bot River, Barton Chenin Blanc harvested 13th & 28th February 2017

Bot River, Wildekrans Chenin Blanc harvested on 28th February 2017

Overberg, Villiersdorp Cellars harvested on 3rd March 2017

Average analysis of fruit at harvest

21.2° Balling, TA – 6.6 g/l, pH – 3.4

Tasting Notes

Appearance: Pale straw with a hint of lime green.

Nose: White peaches, chalky, litchi, cinnamon spice and citrus blossom.

Palate: Citrus bon-bons with a textured mid pallet of ripe green plums and naartjie life savers with a long, balanced finish.

Analysis of the wine

Alcohol: 12.9% pH: 3.51 TA: 5.4 g/l RS: 2.2 g/l

16 980 bottles of this vintage were produced (crown cap)