

Savage Wines

Savage Salt River Sauvignon Blanc

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Coastal Region

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: The Sauvignon Blanc is fermented in a combination of stainless steel tanks, concrete eggs and old barrels. The wine spends four months on lees before being bottled, followed by a further two months in bottle prior to release.

ALCOHOL BY VOLUME: 13.5%

ANNUAL PRODUCTION: 4,100 cases

THE STORY

Duncan Savage launched Savage Wines in 2011 while still making acclaimed whites for Cape Point Vineyards. By 2016, the project had grown into a full-time pursuit. Working with leased vineyards and grower fruit from old vines across the Western Cape, Savage crafts wines defined by tension, texture, and restraint. His new urban winery in Salt River, Cape Town, is the home for these site-driven, low-intervention bottlings. With a focus on freshness, elegance, and natural balance, Savage Wines reflects a deep connection to South Africa's coastal terroirs.

THE ADJECTIVES

OVERALL: A bright white that's light on its feet!

AROMAS / FLAVORS: Freshly cut fennel, asparagus, apples, lemon peel, thatch.

MOUTHFEEL: Zesty, bright, pithy with a silky, saline-laced finish.

THE SELLING POINTS

It drinks more like a Pouilly Fume than a Marlborough SB.

AWARDS: 90pts Wine Spectator

PAIRINGS: Oysters, grilled prawns, scallops, goat cheese, arugula salads, lemon herb chicken, sushi

