

# Savage Wines

## Savage White

### THE FACTS

**COUNTRY:** South Africa

**REGION:** Western Cape

**APPELLATION:** Coastal Region

**CEPAGE:** 75% Sauvignon Blanc, 25% Semillon

**WINEMAKING:** Whole bunch pressed, native ferment in oak & egg, aged 14–15 mos

**ALCOHOL BY VOLUME:** 13.7%

**AGING:** 12 months on lees, then 2-3 months in Stainless steel tanks



### 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:** Elegant white w/ salinity, fruit, texture & aging potential

**AROMAS / FLAVORS:** Pear, grapefruit, blackcurrant leaf, pineapple, subtle wood spice

**MOUTHFEEL:** Layered and long with fine acidity, creamy texture, and grip

### THE SELLING POINTS

Textured coastal white, high-altitude Sauvignon & Semillon

**AWARDS:** 97pts Tim Atkin, 96pts Decanter

**SUSTAINABILITY:** Natural Fermentation

**PAIRINGS:** Ideal with shellfish, herbed roast chicken, saffron rice, mild curry

