

My Dear Friends Sauvignon Blanc BAGNUM

THE FACTS

COUNTRY: South Africa
REGION: Western Cape
APPELLATION: Breede River Valley
CEPAGE: 100% Sauvignon Blanc
WINEMAKING: Destemmed and pressed to stainless for a long, cool native ferment.
ALCOHOL BY VOLUME: 12.0%
AGING: Aged 4 months on fine lees. No oak.
ANNUAL PRODUCTION: 323 cases

THE STORY

At My Dear Friends, we work with small, thoughtful growers across South Africa to make honest and expressive wines. Our vineyards sit on some of the oldest and most unique soils in the world—from sandy riverbeds to ancient decomposed granite slopes—and are farmed sustainably, often without irrigation.

We bottle everything in 1L bottles and 1.5L “Bagnums,” because great wine deserves to be shared. These formats go wherever you do—whether it’s a backyard BBQ, a weekend trip, or a Tuesday night at home—and they’re lighter on the planet, too. (Bonus: the pouch actually keeps the wine fresh longer.)

THE ADJECTIVES

OVERALL: A bagnum of crisp, light and refreshing Sauv Blanc.

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Great with seafood, green veggies, or nothing at all.

