



Blackwater 'Highroller' Sauvignon Blanc

Darling – South Africa 2016

Blackwater Wine is the brainchild of Francois Haasbroek, a man that is unequivocally part of the bright future of South African wine. Francois completed his schooling in Stellenbosch, surrounded by vineyards, mountains and food. After enrolling at Stellenbosch University and graduating with a bachelor's degree in science – viticulture and oenology, he did his first stint as a 'cellar rat' at Neil Ellis wines in 2002, 2003 and 2004. The travel bug bit and the need to see how others do what they do led to his first stop: California, where he worked at Dry Creek Vineyard in Sonoma in 2003.

From there Francois moved on to Jackson Estate in Marlborough, New Zealand. Upon his return from New Zealand Francois was offered the winemaker post at Waterford Wine Estate in Stellenbosch. The nagging urge to set out on his own winemaking endeavors was always present, but only after nine years at the acclaimed estate did he take the leap to independence. 2010 saw the first tentative steps into this Blackwater Wine project, which ultimately became his focus full time in 2012. Sourcing great grapes and trusting his gut feel, he sets out to create wines that people enjoy drinking.

Blackwater Wines are focused on sourcing fruit from the best possible vineyards across the Western Cape, building long lasting relationships with the growers, and making wines that truly showcase their places of origin. With the minimal intervention ethos in the cellar, it all comes down to the grapes, no wine making tricks – just sticking to the basics and attention to details. Francois enjoys wines built on natural acidity & grape tannin, not plastered under layers of oak with countless additions and manipulations forced upon it.

Francois “Midas” Haasbroek does it again: grapes to gold. The grapes are sourced from two dryland trellised sites; one in Durbanville and remainder from Breedekloof. The result is a like a slightly chunkier version of a Sancerre. Think 'Rotund Loire.' The grapes are lightly crushed and left on their skins for 24 hours, settled and then fermented at very low temperatures in concrete and stainless steel tanks. The juice is left on primary lees with no stirring for 6 months. A very light fining and filtering is done prior to bottling.

Composition

100% Sauvignon Blanc

Soil Type

Lime Rich, Shallow Clay

Vine Age

20 years old

Élevage

Concrete Vats & Stainless Steel

Yields

3 tons per acre

Production

800 cases

Tasting Notes

“Aromas of gooseberry, fresh lemongrass and honeysuckle give way to a palate composed of bell pepper, lemon curd, tart green apples all cuddled up with a chalky and slate like minerality that lingers.”

Reviews

None