

Private Collection Sauvignon Blanc 2025

Analyses	Alc:	TA:	pH:	RS:
	13.99%	6.2 g/l	3.38	2g/l

Viticulture Sourced from various vineyard parcels on Saxenburg, ranging in elevation from 175m to 260m above sea level, which receive breezes from both Table and False Bay. These parcels are picked and treated individually in both the vineyard and cellar. Some components contribute to the more tropical fruit spectrum, while others bring more minerality.

Winemaking The grapes were all picked at cool temperatures early in the morning and received between 4 and 6 hours of skin contact before being pressed and settled. The majority was cold fermented with selected yeast strains in stainless steel tanks. A small portion (5%) was fermented naturally in older oak barrels, and 4% Semillon was used for texture on the palate. After 3 months of lees contact and lees stirring, the wine was blended and prepared for bottling.

Tasting Notes Delicate peach blossom and elderflower aromas are lifted by vibrant tropical notes of ripe apricot, nectarine, gooseberry, passion fruit, and guava, which weave seamlessly into the bouquet. Subtle hints of lemongrass and a refreshing saline minerality, derived from cooling sea breezes, add depth and intrigue. The palate is rich and silky, yet balanced by lively acidity that drives a long, satisfying finish with a lingering citrus zestiness.

Winemaker's Comments The 2025 vintage is one of immense potential. We had enough rain and cold conditions during the winter leading up to this vintage, setting the stage for great concentration and complexity in the resulting wine. I adore the tropical fruit nuances on the nose and lemon grass, adding complexity. A small percentage of oak was used in this wine, with the addition of 4% Semillon to fill in the mid-palate. Drinking beautifully on release, but will gain complexity and texture over the next 3+ years.

Vegan Yes, suitable for vegans and vegetarians.

The Private Collection represents the cornerstones of Saxenburg. A perfect expression of terroir, and uncompromising consistency in both elegance and value. An exceptionally rewarding discovery.



Private Collection Chardonnay 2024

Analyses	Alc:	TA:	pH:	RS:
	13.81%	5.9 g/l	3.51	4.2 g/l

Viticulture Sourced 100% from our young block single vineyard Kliprug Chardonnay planted on a combination of weathered sandstone and decomposed granite soils. The vines are well established, producing fruit with vibrancy and complexity. The site's distinctive terroir imparts freshness, texture, and layered character to the wine.

Winemaking The grapes were whole bunch pressed, and fermentation was partly natural, but mostly with selected Chardonnay yeasts. The wine remained on lees for 11 months, with monthly bâtonnage to add weight and mid-palate texture. Malolactic fermentation was 35% completed. Ageing took place in 20% new, 20% second fill, and 20% third fill French oak, with the remainder in seasoned 500L barrels.

Tasting Notes Layered lemon and lime zest with blood orange characters, develop into lemon meringue and sorbet, supported by shortbread and brioche notes. On the palate, there is a citrus entry, a full mid palate and a rich coating finish.

Winemaker's Comments The 2024 vintage can be described as a crop that was small but of high quality. The bunches and resulting berries were small, which gave great concentration to the resulting wines. We restricted malolactic fermentation from going through on certain batches to retain the vibrant natural acidity in this wine. Drinking beautifully on release, but will gain complexity for 5 or more years after vintage.

Vegan Yes, suitable for vegans and vegetarians.

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Saxenburg Private Collection Syrah 2021

Analyses

Alc: 14.16 % **TA:** 5.3 g/l **pH:** 3.64 **RS:** 2.6 g/l

Viticulture Details

Sourced from selected, west- and south-west facing vineyards on Saxenburg, all planted on decomposed granite. Strict pruning, suckering and canopy management ensure a balanced yield and even ripening.

Vinification Details

Various parcels were picked and fermented separately. Some parcels were left to ferment as whole bunches and some destemmed fully, but no crushing was done on any component. In total 20% of the final blend was from the whole bunch, and 10% from the submerged cap fermentation. Extraction protocols were based on daily tastings and therefore differed for each component, but varied between 3 pump-overs a day and 1 pump-over once every 2nd day. The components were aged separately in French oak barrels (10% new) for 12 months before a rigorous barrel selection and blending process.

Tasting Notes

There is a beautiful ruby colour to the wine. The nose has alluring spice notes of freshly crushed black pepper, white pepper, cloves, cumin and coriander seeds. The spice notes are lifted by violet blossoms, cassis, black cherries and ripe blackberries. These notes follow through to the palate with a fine velvety tannin and a lingering aftertaste.

Winemaker's Comments

All the hallmarks of a sumptuous Syrah with balanced fruit and spice on the nose. The wine has excellent natural acidity, typical of the 2021 vintage. The palate is fresh, inviting and well-integrated. It has a medium body with a lingering finish. New practices such as the submerged cap, and whole bunch ferments have been used, which have added layered complexity to the wine.

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Private Collection Cabernet Sauvignon 2021

Analyses	Alc: 14.32	TA: 5.7 g/l	pH: 3.62	RS: 2.1g/l
Viticulture Details	Predominantly from Kraal, with some Young Cab barrels blended in. Small additions of bushvine Cabernet Franc and Malbec.			
Vinification Details	Destemmed, no crushing. Combination of pump overs and punch downs initially. Later in ferment less pump overs and no punch downs. Aged in 21% new oak, 21% 2nd fill for 12 months. 6% Cabernet Franc and 3% Malbec blended in.			
Tasting Notes	Bright garnet and ruby colour. The nose is layered with mulberry, prune, bramble, tobacco, mocha and fynbos notes. The entry on the palate is smooth with refined, sculpted tannins, a bright acid culminates in a dark cherry finish.			
Maturation Potential	This wine is drinking beautifully on release but will gain in composure and complexity for at least 8 or more years.			
Winemaker's Comments	This is a typical Polkadraai Hills Cabernet Sauvignon – showing impressive freshness, refined dark fruit, and elegance. It is sourced from a single vineyard block next to the cellar, but small additions of bush vine-grown Cabernet Franc (6%) and Malbec (3%) add layers of complexity and texture.			

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