



ELGIN VINTNERS

ELGIN VINTNERS SAUVIGNON BLANC

WINE OF ORIGIN ELGIN

TERROIR & VITICULTURE

This is a cool area, situated 12-20 km from the sea, with mean February (ripening stage) temperatures of 19-20°C. Soils are predominantly ferruginous (iron rich) gravel on highly weathered, soft Bokkeveld Group shale, situated at 200-300 m altitude and surrounded by Table Mountain sandstone mountains at heights of about 500-1 000m, sheltering the area from the often extremely strong south-easterly winds in summer.

The high, strong growing canopies of our Sauvignon blanc vineyards ensures that the grapes easily reach optimal ripeness bursting with flavor precursors whilst having a good high acidity.

WINEMAKING NOTES

The grapes were delivered early morning, whilst still cool, crushed into the press where they received minimal skin contact (2.5 hours) with extraction enzymes and dry ice to prevent oxidation. They were then pressed using a Nitrogen-gas inert press for reductive winemaking (total exclusion of oxygen prior to fermentation). Cold-settled for 2 days prior to racking into stainless steel tanks. A combination of four different yeasts was used to express complexity of flavours. Cold fermented until dry with 8 weeks gross lees contact, followed by fine lees contact for a further month.

TASTING NOTES

Upfront and enticing tropical fruits on the nose – prominent granddilla together with some pawpaw, grapefruit and fennel aromas. On the palate this Sauvignon Blanc delivers on expectation revealing a power-packed bomb of fresh fruit flavours with a flinty finish. Powerful yet chiseled on the palate with outstanding body and an excellent concentration of fruit. As is so typical with Elgin Sauvignon Blanc, this wine drinks extremely well now but is expected to mature with added complexity in bottle over the next few years.

FOOD SUGGESTIONS

Caprese salad and cold Mediterranean mezze such as tabbouleh, dolmades and tzatziki. Seafood such as deep-fried chilli-salted squid and big, fat, garlicky prawns will work equally well.



ANALYSIS

Alcohol	13,00% (13.5% on label)
Total acid	6.0 g/l
Residual sugar	2.2 g/l
pH	3.23 g/l

QUANTITY

21 496 liter
4 777 cases (6 x 750ml) produced.