



ELGIN VINTNERS

RIDGELANDS SANDSTONE

Barrel Fermented Sauvignon blanc
Wine of Origin Elgin

Our Ridgeland range of wines are domain and vineyard specific. Carefully selected to express a true sense of place.

TERROIR & VITICULTURE

Elgin is South Africa's coolest wine growing area, situated 12-20 km from the sea, with mean February (ripening stage) temperatures of 19-20°C. 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 southeasterly winds in summer makes our farm ideal for Sauvignon blanc. This vineyard has deep Sandstone soils which contributes to the flinty minerality in the wine which is also a characteristic of cool climate Sauvignon blanc.

WINEMAKING

The Sauvignon blanc grapes are hand harvested in the very early hours of the cool morning. Destemmed and 6-hour skin contact before pressing settling. The settled juice was fermented in 500 L French oak barrel. Natural wild yeast fermentation took 3 months to ferment to off-dry and another 3 months maturation before bottling.

TASTING NOTES

A well-balanced wine of fruit, natural acidity and tones of oak. Floral notes of passionflower and fynbos, granadilla, guava and gooseberry along with an underlying minerality which gives this terroir driven wine its signature.

FOOD SUGGESTIONS

This barrel fermented white wine calls for food with a weightier palate such as Chicken Saltimbocca, pork schnitzel with a cream sauce or simple gnocchi with burnt butter and sage.



ANALYSIS

Alcohol	13,88% (13,0% on label)
Total acid	6,2 g/l
Residual sugar	7,5 g/l
pH	3,39 g/l

QUANTITY

660 bottles
110 cases (6 x 750ml) produced.