



ELGIN VINTNERS

CLOUD HAVEN SAUVIGNON BLANC

Unpretentious, true cultivar expression. Early release, only 2 months on the lees ensures fresh, crisp fruitiness with just enough on the palate to make you want more.

TERROIR & VITICULTURE

Elgin is the coolest wine growing appellation in South Africa with an average day temperature in summer of 28 °C, making it ideal to cultivate and make stellar Sauvignon blanc. The soils of this vineyard on our Helderfontein farm, being one of our two farms, is mixture of soft Tafelberg Shale and Sandstone. Enough dappled sunlight into beautifully huge and well-managed canopies of these vines ensures that we have high concentration of fruit flavours in the grapes. The cool climate and gradual ripening results in high natural organic acidity with very low pH. 2020 was noted as a cooler growing season than the previous vintage. Grapes were harvested 1 week later, mid-March.

WINEMAKING NOTES

Grapes are hand harvested at 23 °B. Yes, much later than any other winegrowing area! Some skin contact, in fact for 4 hours after destemming. Settling at 6 °C for two days. After racking, we let the natural fermentation takes its course. Inoculation with a French yeast, only after 14 °B has been fermented by natural wild yeasts. Inoculation ensures a clean finish. Fermentation is long and slow at 12 °C. The wine is kept for two months on the lees, before bottling at end of May.

TASTING NOTES

Zippy, racy flavours and aromas of lime, green melon, added notes of white flowers, nettle and herbs. So typical of our cool climate. Fresh acidity offers length and backbone.

FOOD SUGGESTIONS

Cloud Haven is the ideal aperitif to enjoy with canapés and crudités at sundown. Alternatively opt for your favourite sushi platter and spoil that someone special with a romantic evening at home.



ANALYSIS

Alcohol	13%
Total acid	6,1 g/l
Residual sugar	2,3 g/l
pH	3,35 g/l

QUANTITY

12649 liters
2810 cases (6 x 750ml) produced.