

Elgin Vintners Sauvignon Blanc 2005

The 2005 Elgin Vintners Sauvignon Blanc is our maiden release.

This Sauvignon Blanc is pale straw in colour with a greenish Elgin Granny Smith tinge and is clear and bright. The nose is showing green figs and gooseberries and some people say they can even smell the Granny Smith apples. On the palate this wine displays layers of complexity. The minerality, so typical of wines from cool areas, is apparent yet doesn't dominate the fruit flavours of gooseberry and green fig and underlying herbaceous tones. The wine is balanced by good acidity ensuring freshness on the palate with a full mouth-feel and lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Elgin Vintners

winemaker : Ross Gower

wine of origin : Elgin

analysis : alc : 13.23 % vol rs : 1.2 g/l pH : 3.27 ta : 6.0 g/l

type : White

pack : Bottle

ageing : This wine drinks exceptionally well now but is expected to develop further and should reach its full potential in 12 months.

in the vineyard : Six grape growers within the Elgin ward have joined forces to establish Elgin Vintners. The members are fortunate in that they are able to access outstanding quality grapes from within their ranks - each contributing something unique to the final product.

The grapes were harvested from three different Elgin farms and crafted into what we believe is a wine displaying freshness, fruitiness, depth of character and a rare complexity. The Elgin Valley, with its high altitude and cool summers, which prolong the ripening period, is showing enormous potential as a premium wine producing area for both white and red wines.

about the harvest: The grapes were harvested from three different Elgin farms.