

Elgin Vintners Sauvignon Blanc 2006

The 2006 Elgin Vintners Sauvignon Blanc is our second vintage.

This Elgin Vintners Sauvignon Blanc is typical of a cooler climate Sauvignon Blanc. It is vibrantly fresh and lively with great balance and drinkability. Typical green pepper combines with passion fruit on the nose which follows through onto the palate. A combination of vineyard blocks brings a multitude of characteristics to the wine which contributes to complexity.

variety: Sauvignon Blanc | 100% Sauvignon Blanc

winery: Elgin Vintners winemaker: Jeff Grier wine of origin: Elgin

analysis: alc:13.60 % vol rs:1.1 g/l pH:3.37 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.

Soil type: Tukulu, Klapmuts and Oakleaf.

in the cellar: The grapes were harvested over a period of three weeks from three different Elgin farms and vinified by Jeff Grier of Villiera. We believe that Jeff is a maestro with Sauvignon Blanc as is borne witness by this resultant wine, which displays freshness, fruitiness, depth of character and a rare complexity.



printed from wine.co.za on 2024/03/29