

Elgin Vintners Sauvignon Blanc 2008

The Elgin Vintners Sauvignon Blanc is vibrant and fresh, displaying layers of tropical fruit, with hints of lime, green pepper and asparagus. Nuances of gooseberry and green fig follow through onto the palate and compliment the underlying grassy backbone which lingers in the mouth.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Elgin Vintners

winemaker : Jeff Grier

wine of origin : Elgin

analysis : alc : 12.71 % vol rs : 1.2 g/l pH : 3.23 ta : 6.3 g/l

type : White **taste** : Mineral

pack : Bottle **closure** : Screwcap

2009 Decanter World Wine Awards - Bronze medal

ageing : Exciting and complex, this wine drinks extremely well now but is expected to develop even greater complexity with further maturation.

in the vineyard : Viticultural fundi, Paul Wallace, oversaw the management of each of the vineyards which received different canopy treatments - the end result being that each vineyard contributed grapes with their own unique flavour profile. The 2008 Elgin Vintners Sauvignon Blanc is our fourth vintage.

about the harvest: The grapes were harvested over a period of three weeks during the month of February from 4 different vineyards.

in the cellar : The grapes were crushed and destalked, followed by 8 hours of skin contact under CO2 protection and then gently pressed. The well settled juice was inoculated with selected="true" yeast and fermented at 12Â° C to ensure the maximum retention of aromas. No oak or lees contact was allowed, to avoid masking the varietal characteristics of Sauvignon Blanc. A bentonite fining was given for protein stability. The wine was cold stabilized and filtered prior to bottling.

