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Elgin Vintners Sauvignon Blanc 2009

The Elgin Vintners Sauvignon Blanc is vibrant and fresh, displaying layers of tropical fruit, with hints of fig, fennel and green pepper. On the palate the tropical fruits are complimented by the minerality we have come to expect from the cool climate wines of Elgin. Full bodied with a satisfying, lingering mouth feel.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Elgin Vintners
winemaker : Jeff Grier
wine of origin : Elgin
analysis : **alc :** 12.97 % vol **rs :** 2.8 g/l **pH :** 3.09 **ta :** 6.9 g/l
type : White **taste :** Mineral
pack : Bottle **closure :** Screwcap

Platter 3.5 Star
Decanter 2010 Commended

ageing : Whilst this wine drinks extremely well now it is expected to develop even greater complexity with further maturation.

in the vineyard : The grapes were harvested over a period of eight days during the first week of March from four different vineyards within the Elgin Vintners group. The cold preceding winter, ideal for dormancy, coupled with a "text book" spring and summer, without the bouts of rain that can threaten the Elgin crop, augured well for a classic vintage harvest for Sauvignon Blanc.

Each of the vineyards received different canopy treatments - the end result being that each contributed grapes with their own unique flavour profile. Vinified separately and finally blended, we believe the wine is a testament to the foundations laid in the vineyard.

about the harvest: Harvest Date: 28th March 2009

in the cellar : The grapes were crushed and destalked, followed by 8 hours of skin contact under C02 protection and then gently pressed. The well settled juice was inoculated with selected yeast and fermented at 12ºC 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.