

Iona Sauvignon Blanc 2011

On the nose high floral notes of honeysuckle, lemon zest and ruby grapefruit over-lay Iona's distinctive herbal undertones. The palate is keenly balanced showing cut green apples and lime marmalade followed by great minerality and length.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Iona Wines

winemaker : John Seccombe

wine of origin : Elgin

analysis : alc : 13.8 % vol rs : 2.5 g/l pH : 3.3 ta : 6.1 g/l

type : White **style** : Dry **body** : Medium **taste** : Mineral

pack : Bottle **closure** : Screwcap

in the vineyard : Iona is situated on a mountain plateau 450m above sea level overlooking the Atlantic Ocean 60km east of Cape Town in the Elgin Ward. The farm was named "IONA" after an island off the West Coast of Scotland. As Gunns we trace our ancestry to the Vikings that landed in Scotland in the 900s, hence the Viking long boat emblem on our labels. The first vineyards were planted in 1998 and our initial research confirmed that Iona is South Africa's coolest vineyard with harvesting times up to 8 weeks later than other wine producing areas.

about the harvest: The Sauvignon blanc is harvested in late March and reds in late April / early May. The cool climate ensures long, slow physiological ripening of the grapes under ideal growing conditions, with the sugar, ph, acid and flavour compounds being in balance to produce elegant wines of distinction. Iona's Sauvignon blancs are making a name for themselves as one of the finest examples of this grape variety in the world.

in the cellar : Having 8 different Sauvignon blanc clones including 11, 159, 316 and 317 ensures that by keeping an close eye on the different blocks we can capture endless flavours in the vineyards. These are retained in the cellar by following reductive practices with some batches receiving skin contact and using yeasts Vin7, VL3 and X5. The harvest of the Sauvignon blanc stretched from March 13th to early April which provides a perfect, long ripening period to develop the intense concentrated flavours. An important component is the addition of our Sémillon which enhances the mid-palate weight and complexity of the wine. Stirring of the lees brings that unmistakable Iona texture.

