

Elgin Valley Yellow Lorry Sauvignon Blanc 2010

The Yellow Lorry Sauvignon Blanc is an easy drinking wine with a cool climate character which is typically Elgin. It has a very good structure, complexity and balance. There is an abundance of fruit with lemons and apples on the nose, a slightly sweeter taste and a good acidity for a lingering finish.

Very drinkable on its own or with light meat dishes. An excellent partner for seafood dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Corder Family Wines

winemaker : Joris van Almenkerk

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 5.47 g/l pH : 3.26 ta : 7.15 g/l

type : White body : Medium

pack : Bottle closure : Screwcap

ageing : Enjoy now.

in the vineyard : Soil: Glen Rosa Bokkeveld Shale. Nestled in the cool Elgin Valley, cool sea breezes.

about the harvest: The objective was to make a cool climate Sauvignon Blanc which could be a fun and easy quaffing wine. The grapes were hand harvested cold in the early hours of the morning.

in the cellar : The grapes were crushed and gently bag pressed to extract the best juice. The juice was settled for 3 days before racking to stainless steel tanks where it underwent a cold fermentation for 5 weeks. The wine was left on the lees for 6 weeks before cold and protein stabilization and bottling with screw caps.

