

Elgin Valley Vineyards Sauvignon Blanc 2009

The 2009 Elgin Valley Sauvignon Blanc is a uniquely styled wine with a good structure, complexity and balance. It displays tropical fruit with lemons and apples on the nose, has a good mouth feel with flint and racy grapefruit, a crisp acidity and long, lingering finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Justin Hoy

wine of origin : Elgin Cape Coastal

analysis : alc : 13.5 % vol rs : 2.22 g/l pH : 3.28 ta : 7.07 g/l

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

pack : Bottle **closure :** Screwcap

about the harvest: The 2009 Sauvignon Blanc grapes were hand harvested cold in the early hours of the morning.

in the cellar : 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 under screw cap.

