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Elgin Vintners Sauvignon Blanc 2010

The Elgin Vintners Sauvignon Blanc is vibrant and fresh, displaying layers of tropical fruit, with hints of fig, granadilla and gooseberry. 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 :** 13.5 % vol **rs :** 2.6 g/l **pH :** 3.23 **ta :** 5.7 g/l
type : White **body :** Full **taste :** Mineral
pack : Bottle **closure :** Screwcap

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

in the vineyard : The grapes for this wine were harvested from 4 different vineyards within the cool Elgin Valley, a relatively new wine production area in South Africa, fast becoming renowned for its 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.

Soil Type: Tukulu, Klapmuts and Oakleaf.

about the harvest: The grapes were harvested over a period of eight days (01 March 2010 - 08 March 2010) during the first week of March from four different vineyards within the Elgin Vintners group. Strong wind during the flowering stage resulted in a smaller crop than usual particularly on Eikenhof Farm, our BWI Champion.

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 on 1st July 2010.