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Elgin Vintners Sauvignon Blanc 2011

The Elgin Vintners Sauvignon Blanc displays ripe sub-tropical fruits, pears, fynbos and artichoke hearts on the nose. On the palate the entry is firm with grapefruit flavours and a core of minerality. The splash of Semillon which was co-fermented with the Sauvignon Blanc is barely detectable but has plushed out the mid palate. This wine is vibrant and fresh with a nicely balanced acidity and lingering mouth feel.



variety : Sauvignon Blanc | 97% Sauvignon Blanc, 3% Semillon
winery : Elgin Vintners
winemaker : Jeff Grier
wine of origin : Elgin
analysis : **alc :** 13.6 % vol **rs :** 1.2 g/l **pH :** 3.38 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **taste :** Mineral
pack : Bottle **closure :** Screwcap

ageing : As is so typical with Elgin Sauvignon Blanc wines, this wine drinks extremely well now and is also 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. For the first time a splash (3%) of Semillon from a first crop vineyard on Eikenhof Farm was co-harvested and fermented with the Sauvignon Blanc delivered by Eikenhof.
The 2011 Elgin Vintners Sauvignon Blanc is our seventh vintage.

Farm	Date Planted	Soil	Trellis	Clone	Tons/Ha	Row Direction	Plant Spacing
Eikenhof	2003	Glenrosa	vsp	SB316	8 t/ha	E-W	2.5 X 1.8m
Beaulieu	2002	Glenrosa	Smart Dysan	SB317	15 t/ha	E-W	2.5 x 1.5m
Elgin Orchids	2002	Dundee	vsp	SB316	12 t/ha	N-S	2.5 x 1.8m
Wallovale Vineyards	2004	Glenrosa	vsp	SB316	7 t/ha	E-W	2.5 x 2.0m

Each of the vineyards received different canopy treatments - the end result being that each contributes 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: The grapes were picked into 450 kg fruit bins, and delivered to Villiera.

in the cellar : Vinified by Jeff Grier of Villiera. Dry ice was used in the presses where skin contact occurred but not prior to that. SO^2 adjusted at crushing and extraction enzymes used for a more successful skin contact (15 hours). The free run juice and light press juice were added together but the heavy press component was not used. The juice was protected by dry ice in the settling tanks and settling aided by pectolytic enzymes. After 24 hours the clear juice was racked into fermentation tanks and inoculated with Vin 7 yeast, where the fermentation temperature was maintained at 13°C. Some lees contact was allowed in some tanks, for about a month. A bentonite fining was given for protein stability. The wine was cross flow filtered after cold stabilization, some ascorbic acid and SO^2 added prior to filtration and bottling on 27th June 2011.

Quantity: 6500 cases (6 x 750ml) produced