

## Excelsior Agricola Sauvignon Blanc 2012

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This wine displays a combination of vibrant passion fruit, herbs (fynbos) and lime on the nose. The palate has a great balance of zesty acidity and ripe fruit flavours. The wine has a long mineral finish. This Sauvignon Blanc is great for drinking now but will reward cellaring for up to three years.

Great with grilled seafood, fresh seasonal salad or Thai food.

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Excelsior Wine Estate

**winemaker** : Johan Stemmet

**wine of origin** : Robertson

**analysis** : **alc** : 12.5 % vol **rs** : 2.1 g/l **pH** : 3.05 **ta** : 7.9 g/l **so2** : 93 mg/l **fso2** : 26 mg/l

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

**pack** : Bottle **closure** : Cork

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**ageing** : This wine will reward patient cellaring of up to 3 years.

**in the vineyard** : The Story

Agricola was one of the first horses that were bred by Margaret de Wet (Mother and Grandmother of the current owners) after her husband Oscar died. Agricola won the annual championship show for yearlings held in conjunction with Rand Easter show in the Witwatersrand in 1964, fetching the highest bids. This marked the start of a successful farming stint, and she became known as one South Africa's best female farmers.

The Vineyard

This reserve style of Sauvignon Blanc comes from high altitude mountain vineyards in the Robertson region. The vineyards are at almost 400 metres above sea level and are considerably cooler than most Robertson vineyards. Low yields result in a more serious style of wine.

**in the cellar** : Grapes are harvested by hand for greater quality control. The wines are immediately destemmed and cooled. Skin contact was maintained for 4 hours, and then the grapes were carefully pressed. The wine was left on its lees for two weeks prior to fermentation. Fermentation was very long at 6 weeks and very cool. The wine was then aged for three months prior to bottling.