

Pepin Conde Elgin Sauvignon Blanc 2012

The wines in barrel finished fermentation with a bit of residual sugar, but I found that it provided a nice balance to the higher acidity of the vintage.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stark-Conde Wines

winemaker : José Conde

wine of origin : Elgin

analysis : **alc** : 13.5 % vol **rs** : 6.5 g/l **ta** : 6.4 g/l

type : White

pack : Bottle **closure** : Screwcap

in the vineyard :

Fruit source: a blend of two vineyards near the Palmiet River in Elgin

Yield: 4 tons/hectare

Age of vines: 11 years

Trellis: 5-wire vsp

Irrigation: supplemental drip irrigation

Vineyard elevation: 240m

Slope: Southerly

The grapes for this wine are from two different sites in fairly close proximity to each other in Elgin. Both are trellised, low-yielding vineyards.

about the harvest: °B at harvest: 22-23.5°

in the cellar : Total production: 7947 bottles

My winemaking approach for this sauvignon blanc was influenced by two ideas that I have regarding this varietal: first, that many South African sauvignon blancs are dominated by green, un-ripe flavours; and second, that with so many similar wines on the market, why make the same wines as everyone else?

This wine is 20% barrel fermented, but only in older, 3rd and 4th fill barrels; no new oak was used. The barrel fermentation components were done with its indigenous yeasts. After primary fermentation, the wine was left on its primarily lees and given occasional battonage for 7 months. The idea was to build richness and minerality on the palate to balance the fine natural acidity.

