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Elgin Vintners Sauvignon Blanc 2013

A Sauvignon Blanc that makes you take notice – It beguiles and charms with its nose of fresh grapefruit, kiwi fruit, nettles and appropriately even a hint of granny smith apples. This Sauvignon Blanc presents a burst of fresh and racy fruits on the palate with a strong mineral core. It intrigues and leaves you with a satisfying and lengthy finish.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Elgin Vintners
winemaker : Joris van Almenkerk
wine of origin : Elgin
analysis : **alc :** 13.41 % vol **rs :** 3.2 g/l **pH :** 3.36 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Mineral
pack : Bottle **size :** 0 **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.

The 2013 Elgin Vintners Sauvignon Blanc is our ninth vintage and the first made at the state-of-art Almenkerk cellar in Elgin. This meant our grapes did not have to endure a lengthy road trip and could be processed within a couple of hours of being harvested. Sauvignon Blanc grapes are known to have sensitive and volatile aromatics. No stress and gentle handling has allowed the true essence and charm of the grapes to be captured in the bottle.

in the vineyard : The 2013 Elgin Vintners Sauvignon Blanc is our ninth vintage and the first made at the state-of-art Almenkerk cellar in Elgin. Each of the vineyards received different canopy treatments - the end result being that each contributes grapes with their own unique flavour profile.

about the harvest: The grapes for this wine were harvested from three different vineyards within the cool Elgin Valley.
Harvest dates and balling:
Eikenhof 7th March 2013 at 23.03 C
Elgin Orchards 9th Marc 2013 at 23.23 C
Beaulieu 13th March 2013 at 21.42 C

in the cellar : Vinified separately and finally blended, we believe the wine is a testament to the foundations laid in the vineyard.

Our Sauvignon Blanc was vinified by Joris van Almenkerk in his Almenkerk Wine Cellar, located on the Viljoenshoop Road, Elgin. They were delivered early morning, whilst still cool, crushed into the press where they received minimal skin contact (2.5 hours) with extraction enzymes and dry ice to prevent oxidation. They were then pressed using a Nitrogen-gas inert press for reductive winemaking (total exclusion of oxygen prior to fermentation). Cold-settled for 2 days prior to racking into stainless steel tanks.

A combination of four different yeasts was used to express complexity of flavours (namely QA23 and Alchemy II, which is a combination of VIN7, VIN13 and NT116). Cold fermented until dry with 8 weeks gross lees contact, followed by fine lees contact for a further 3 months. The wine received minimal fining prior to filtration and bottling.