

Elgin Vintners Sauvignon Blanc 2014

A Sauvignon Blanc that makes you sit up and take notice – rich and complex, displaying the best of each of the selected vineyard blocks. Upfront and enticing tropical fruits on the nose – prominent granadilla together with some pawpaw, grapefruit and fennel aromas. On the palate this Sauvignon Blanc delivers on expectation revealing a power-packed bomb of fresh fruit flavours with a flinty finish. Powerful yet chiseled on the palate with outstanding body and an excellent concentration of fruit, this Sauvignon Blanc will have you reaching for a second glass.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Elgin Vintners

winemaker : Joris van Almenkerk

wine of origin : Elgin

analysis : alc : 13.83 % vol rs : 4.4 g/l pH : 3.4 ta : 5.6 g/l

type : White **style :** Dry **body :** Full **taste :** Mineral

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : As is so typical with Elgin Sauvignon Blanc, this wine drinks extremely well now but is expected to mature with added complexity in bottle over the next few years.

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 grapes for this wine were harvested from three different vineyards within the cool Elgin Valley.

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Farm	Date Planted	Soil	Trellis	Clone	Tons/Ha	Row Direction	Plant Spacing
Eikenhof	2003	Glenrosa	vsp	SB316	8	E-W	2,5 x 1,8 m
Wallovale Vineyards	2004/05	Glenrosa	Ballerina	SB11	15	E-W	2,5 x 1,5 m
Elgin Orchards	2002	Dundee	vsp	SB316	12	N-S	2,5 x 1,8 m
Helderfontein	2004	Glenrosa	Smart-Dysan	SB316	12	E-W	2,5 x 1,5 m

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:

Harvest Dates

Eikenhof 11th March 2014

Elgin Orchards 14th and 15th March 2014

Wallovale Vineyards 15th March 2014

Helderfontein 20th March 2014

in the cellar : 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 Vin 13 on the Wallovale component and Alchemy II for the other components). Cold fermented until dry with 8 weeks gross lees contact, followed by fine lees contact for a further month. The wine received minimal fining prior to filtration and bottling on 20th June 2014.

The final blend selection is 45% Elgin Orchards, 20% Eikenhof, 20% Helderfontein and 15% Wallovale.

Quantity: 11 546 litres / 2565 cases (6 x 750ml) produced.