

Boschendal Elgin Sauvignon Blanc 2014

Glistening pale gold with a vibrant green hue. An expressive aromatic nose with generous white asparagus, Tahiti lime, fleshy peach, Cape gooseberry and lemon verbena characteristics that carry through to a broad yet intricate palate detailed by a distinct minerality and riveting freshness on a lingering zesty finish.

This beautifully balanced wine is particularly delicious with vegetable and glass noodle, Vietnamese rolls and steamed white fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boschendal Estate

winemaker : Lizelle Gerber

wine of origin : Elgin

analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.5 ta : 6.0 g/l

type : White **body :** Full **taste :** Fruity **wooded**

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

Wine Spectator 2012 Vintage - 90 points.

Concours Mondial de Bruxelles 2012 Vintage - Gold

The Drinks Business Global Masters Results 2012 Vintage - Gold(90 points)

ageing : Drinking well in the freshness of youth with promise to develop further intricacy and intrigue for up to 5 years from vintage.

Boschendal Elgin Sauvignon Blanc is singular in its expression of the pristine geographical nuances and the distinguishing character of its high altitude cool climate vineyard origins.

in the vineyard : Appellation: Wine of Origin Elgin.

Grape Variety: 100% Sauvignon Blanc.

Vineyards: This Sauvignon Blanc is from the highest vineyard in Elgin located on a mountain plateau 500m above sea level only 18km away from the Atlantic Ocean. The site is one of the latest ripening vineyards in the Cape located on well drained Bokkeveld Shale soils.

about the harvest: 2014 was characterised a long slow ripening period and produced outstanding quality Sauvignon Blanc packed with concentrated aromatics and flavours. Grapes were harvested by hand at an average 22.5°B with bunch selection in the vineyard and cool transportation in small bins to preserve the integrity of the fruit.

in the cellar : A second berry sorting by hand occurred on arrival at the cellar and ensured that only the optimum quality grapes were crushed. All cellar tactics and handling decisions were made to retain freshness and emphasise the natural fruit quality and purity. Fermentation took place in stainless steel tanks at a controlled temperature of 16° C. All air contact with the juice and wine was avoided by using inert gasses and ascorbic acid to preserve the inherent fruit flavours and produce a rich, full-bodied wine.



Boschendal Estate

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