

Elgin Vintners 'The Century' Sauvignon Blanc Semillon 2017

The wine leads with inviting aromas of pear drops, mango, fennel and ripe figs with a subtle touch of waxy lanolin imparted by the inclusion of Semillon. "Wow factor" entry onto the palate where luxurious sun-ripened golden delicious apples and quince inter-twine with an oyster shell mineral core, a generous creaminess and harmonious acidity. A satisfying wine, displaying textured layers of fruit which linger indulgently. Whilst this wine drinks extremely well now it is expected to develop even greater complexity with further maturation.

variety : Sauvignon Blanc | 65% Sauvignon Blanc, 35% Semillon

winery : Elgin Vintners

winemaker : Marinda Kruger-Claassen

wine of origin : Elgin

analysis : alc : 14.23 % vol rs : 1.7 g/l pH : 3.44 ta : 5.7 g/l

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

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

SAWi Platinum Award achieving a score of 95+
Gold - Michelangelo Wine Award, 92 points - Prescient Report 2018
2019 Michelangelo International Wine & Spirit Awards - Silver
2019 Veritas Wine Awards - Silver

This white Bordeaux blend has been named "The Century" in honour of Mr. Douglas Moodie of Eikenhof, who attained 100 years of age in September 2011. Mr. Moodie was one of the primary founders of the fruit industry within the Elgin Valley and it is his far-reaching vision which we wish to salute with this wine.

in the vineyard :

This is a cool area, situated 12-20 km from the sea, with mean February (ripening stage) temperatures of 19 - 20 °C. Soils are predominantly ferruginous (iron rich) gravel on highly weathered, soft Bokkeveld Group shale, situated at 200 - 300 m altitude and surrounded by Table Mountain sandstone mountains at heights of about 500 - 1000m, sheltering the area from the often extremely strong south-easterly winds in summer.

The high, strong growing canopies of our Sauvignon blanc vineyards ensures that the grapes easily reach optimal ripeness bursting with flavor precursors whilst having a good high acidity. The Semillon carefully selected from stoney soils which shows restrained vigour.

