

Boschendal Elgin Sauvignon Blanc 2015

Winemaker's Tasting Notes: Glistening pale gold with a vibrant green hue.

On the nose: An expressive aromatic nose with generous white asparagus, Tahiti lime, fleshy peach, Cape gooseberry and lemon verbena.

Palate: Limey, chalky characteristics 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

2016 National Wine Challenge - Double Gold

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 : Boschendal Elgin Sauvignon Blanc is singular in its expression of the pristine geographical nuances and the unique character typical of its cool climate vineyard origins.

Appellation: Wine of Origin Elgin.

Grape Variety: 100% Sauvignon Blanc.

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

about the harvest: Grapes were harvested by hand at an average 21.9°B, with bunch selection done 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. All air contact with the juice and wine was avoided by using inert gasses to preserve the inherent fruit flavours. Fermentation took place in stainless steel tanks at a controlled temperature of 16°C. Wine was left on the primary lees after fermentation. Stirring of the lees happened weekly for the first eight weeks, thereafter once monthly. This process, called *bâtonnage*, ensures a rounded and soft structure on the mid-palate of the wine and a rich, lingering finish.

