

Elgin Vintners Cloud Haven Sauvignon Blanc 2019

The wine is a true expression of the Elgin Valley cool climate terroir with a good balance of green fig, a touch of tropical fruits and a well-defined natural acidity. Wild yeast fermented which ensures that this wine has a lot to offer on the palate and ending long and smooth.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Elgin Vintners

winemaker : Marinda Kruger-Claassen

wine of origin : Elgin

analysis : **alc** : 12.63 % vol **rs** : 1.9 g/l **pH** : 3.16 **ta** : 6.1 g/l

type : White **style** : Dry

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

in the vineyard : Elgin is the coolest wine growing appellation in South Africa with an average day temperature in summer of 28 °C, making it ideal to cultivate and make stellar Sauvignon blanc. The soils of this vineyard on our Helderfontein farm, being one of our two farms, is mixture of soft Tafelberg Shale and Sandstone. Enough dappled sunlight into beautifully huge and well-managed canopies of these vines ensures that we have high concentration of fruit flavours in the grapes. The cool climate and gradual ripening results in high natural organic acidity with very low pH.

about the harvest: Grapes are hand harvested at 23 °B, during the first week of March.

in the cellar : Yes, much later than any other winegrowing area! Some skin contact, in fact for 4 hours after destemming. Settling at 6°C for two days. After racking, we let the natural fermentation takes its course. Inoculation with a French yeast, only after 14°B has been fermented by natural wild yeasts. Inoculation ensures a clean finish. Fermentation is long and slow at 12°C. The wine is kept for two months on the lees, before bottling at end of May.

Packaging: Aluminium screw top closure, Barcode 600 981 443 060-1 (per single bottle), Barcode 600 981 443 061-8 (per 6 x 750ml bottles).

Quantity: 12649 lit / 2810 cases (6 x 750ml) produced

