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# Ridgelands Sandstone Barrel Fermented Sauvignon Blanc 2019

A well-balanced wine of fruit, natural acidity and tones of oak. Floral notes of passionflower and fynbos, granadilla, guava and gooseberry along with an underlying minerality which gives this terroir driven wine its signature.




**variety :** Sauvignon Blanc | 100% Sauvignon Blanc
**winery :** Elgin Vintners
**winemaker :** Marinda Kruger-Claassen
**wine of origin :** Elgin
**analysis :** **alc :** 13.88 % vol **rs :** 7.5 g/l **pH :** 3.39 **ta :** 6.2 g/l
**type :** White **style :** Dry
**pack :** Bottle **size :** 750ml **closure :** Cork

Our Ridgelands range of wines are domain and vineyard specific. Carefully selected to express a true sense of place.

**in the vineyard :** Elgin is South Africa's coolest wine growing area, situated 12 - 20 km from the sea, with mean February (ripening stage) temperatures of 19-20 °C. 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 southeasterly winds in summer makes our farm ideal for Sauvignon Blanc.
This vineyard has deep Sandstone soils which contributes to the flinty minerality in the wine which is also a characteristic of cool climate Sauvignon blanc.

**about the harvest:** The Sauvignon blanc grapes are hand harvested in the very early hours of the cool morning.

**in the cellar :** Destemmed and 6-hour skin contact before pressing settling. The settled juice was fermented in 500 L French oak barrel. Natural wild yeast fermentation took 3 months to ferment to off-dry and another 3 months maturation before bottling.