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Elgin Vintners Sauvignon Blanc 2018

A Sauvignon Blanc that makes you sit up and take notice - rich and complex, displaying the best of each of the selected vineyard blocks. Upfront and enticing tropical fruits on the nose - prominent granadilla together with some pawpaw, grapefruit and fennel aromas. On the palate this Sauvignon Blanc delivers on expectation revealing a power-packed bomb of fresh fruit flavours with a flinty finish. Powerful yet chiseled on the palate with outstanding body and an excellent concentration of fruit. As is so typical with Elgin Sauvignon Blanc, this wine drinks extremely well now but is expected to mature with added complexity in bottle over the next few years.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Elgin Vintners
winemaker : Marinda Kruger-Claassen
wine of origin : Elgin
analysis : **alc :** 13.83 % vol **rs :** 4.4 g/l **pH :** 3.40 **ta :** 13.83 g/l
type : White **style :** Dry **body :** Full **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard :
This is a cool area, situated 12-20 km from the sea, with mean February (ripening stage) temperatures of 19-20oC. 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 500-1 000m, 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.

in the cellar : The grapes were delivered early morning, whilst still cool, crushed into the press where they received minimal skin contact (2.5 hours) with extraction enzymes and dry ice to prevent oxidation. They were then pressed using a Nitrogen-gas inert press for reductive winemaking (total exclusion of oxygen prior to fermentation). Cold-settled for 2 days prior to racking into stainless steel tanks. A combination of four different yeasts was used to express complexity of flavours. Cold fermented until dry with 8 weeks gross lees contact, followed by fine lees contact for a further month. The wine received minimal fining prior to filtration and bottling on 20th June 2014.
Packing : Stelvin screw top closure | Barcode 6009 8144 3002-1 (per single bottle) Barcode 16009 8144 3001-1 (per 6 x 750ml bottles)
Quantity : 21496 lit / 4777 cases (6 x 750ml) produced.