

Waterford Elgin Sauvignon Blanc 2023

As a true expression of what makes the Elgin terroir so sought after, this Sauvignon blanc brings a purpose to your glass. With aromas of guava, passion fruit and white pear all underpinned by a slatey crisp acidity that almost jumps out of the glass. The palate is balanced, with the freshness being offset by the lees texture, adding to the lengthy finish of the wine.

Seafood like grilled prawns and oysters, while the herbal undertones make it an excellent match for salads with goat cheese or asparagus-based dishes. This wine enhances the dining experience with its clean and lively finish, perfect for warm days or light, flavourful meals.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterford Estate

winemaker : Mark Le Roux

wine of origin : Elgin

analysis : alc : 13.2 % vol rs : 2.34 g/l pH : 3.32 ta : 5.9 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

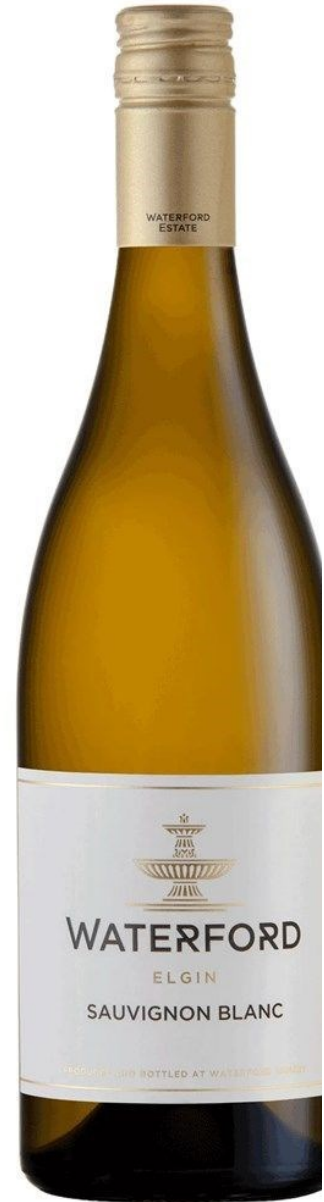
in the vineyard : In 2023, rainfall fell below the normal annual average. This drier vintage resulted in wines exhibiting more richness and concentration, attributed to the smaller berries and reduced crop size. Although the heat remained consistent with the previous year's average, the harvest period was condensed due to irregular summer rainfall.

Elgin stands as a recognised source for outstanding South African Sauvignon blanc. The higher altitude and cool climate foster vibrant acidity and intense fruit flavours. Elgin's diverse terroir, including various soils and microclimates, imparts a unique character to the grapes.

Sourcing grapes solely from the region, ensures an intimate understanding of the local terroir, resulting in exceptional Sauvignon blanc with aromatic notes of citrus, tropical fruits, and herbs.

about the harvest: Bunches are hand-harvested.

in the cellar : In the cellar, the bunches undergo destemming and are pressed into a settling tank overnight. The clear juice is then racked off the following day into the fermentation tank, where it undergoes cold fermentation for approximately 26 days. After fermentation, the Elgin blend is created and blended with the first racking.



Waterford Estate

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