

## Waterford Elgin Sauvignon Blanc 2024

A highly focused Sauvignon Blanc, presenting fresh passion fruit, Granny Smith apple, white peach, and guava, with subtle hints of lemongrass. The underlying chalk and slate notes confirm the cool climate origin of the grapes, Elgin. The palate is pristine and precise, with a fine texture from extended lees contact. The finish is long and lingering, culminating in a fruity aftertaste with delicate hints of saline.

With vibrant citrus notes and refreshing minerality, Sauvignon blanc is an ideal partner for seafood like grilled prawns and oysters, and its herbal undertones complement salads with goat cheese or asparagus dishes perfectly.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Waterford Estate

**winemaker** : Mark Le Roux

**wine of origin** : Elgin

**analysis** : alc : 13.4 % vol   rs : 1.98 g/l   pH : 3.29   ta : 5.9 g/l

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

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

**ageing** : 2 - 8 years from production

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines.

**in the vineyard** : 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**: Harvested by hand in the early morning. The weather conditions of the year promise a standout vintage, showcasing vine resilience and winemaking artistry in the wines of 2024. With over 950 mm of winter rainfall on the Helderberg Mountain, compared to the typical 650 mm, particularly in September, the vines experienced a rejuvenating dormancy phase, storing energy for a strong growing season.

**in the cellar** : Grapes are transported to Waterford Estate's winery, the grape bunches are carefully destemmed and loaded into the press. A long, slow pressing cycle is used to preserve and extract the aromatics. The juice is then settled overnight, and the clean juice is racked off the following day into the fermentation vessel. Fermentation is initiated and conducted at 13°C, lasting approximately 26 days. The wine is kept on the gross lees for a minimum of 4 months to enhance palate and mouthfeel, after which it is ready for bottling.



### Waterford Estate

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