

Boschendal Elgin Sauvignon Blanc 2024

Colour: Glistening pale gold with a vibrant green hue.

On the nose: An expressive aromatic nose of blackcurrant and passion fruit followed by complex layers of Persian lime and lemongrass.

Palate: A flavourful palate of key lime, tropical and exotic fruits are complimented by a beautiful mineral core and chalky finish. Subtle oak contributes to a broad yet intricate palate with riveting freshness and a lingering zesty finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boschendal Estate

winemaker : Danielle Coetsee

wine of origin : Elgin

analysis : alc : 13.8 % vol rs : 2.0 g/l pH : 3.25 ta : 6.0 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

ageing : This Sauvignon Blanc will stand the test of time. Drink now, or enjoy the intriguing, complex ageing for another five to eight years.

Boschendal Elgin Sauvignon Blanc is singular in its expression of the pristine geographical nuances and the unique character typical of its cool climate vineyard origins.

in the vineyard : This Sauvignon Blanc is sourced from the highest vineyard in Elgin on a mountain plateau 500m above sea level only 18km away from the cool Atlantic Ocean. The vineyard, located on well-drained Bokkeveld shale soils, is one of the latest ripening sites in the Cape.

about the harvest: Grapes were harvested by hand at an average 22.7°B, with bunch selection done in the vineyard and cool transportation in small bins to preserve the integrity of the fruit.

in the cellar : A second berry sorting by hand occurred on arrival at the cellar and ensured that only the optimum quality grapes were crushed. All cellar tactics and handling decisions were made to retain freshness and emphasise the natural fruit quality and purity. All air contact with the juice and wine was avoided by using inert gasses to preserve the inherent fruit flavours. Fermentation took place in a combination of French oak barrels, Foudre and stainless steel tanks at a controlled temperature of 14-16°C. Wine was left on the primary lees after fermentation. Stirring of the lees happened weekly for the first eight weeks, thereafter once monthly. This process, called bâtonnage, ensures a rounded and soft structure on the mid-palate of the wine and a rich, lingering finish.



Boschendal Estate

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