

2016 SAUVIGNON BLANC

ORIGIN:

Elgin Valley, South Africa

TASTING NOTES:

Mouth filling flavours of citrus, lime sorbet and a core of ripe nectarine flesh with a long, pure line of pink grapefruit on the finish.

PHILOSOPHY:

Sauvignon Blanc grapes are well suited to the cool climate region of Elgin. The aim is to produce a wine that has restrained yet full flavours without compromising acidity, with a long, clean, fresh finish. By hanging the grapes a little longer on the vines in cooler climates, more fruit flavours are able to evolve in the berry whilst maintaining good acidity during ripening.

VINEYARDS:

Vineyards are south east facing on a combination of Table Mountain Sandstone and Bokkeveld Shale Cool maritime conditions prevail in the Elgin Valley to ensure freshness and definition of classic Sauvignon Blanc character. Upright vigorous leaf canopies are carefully maintained to maximise fruit to leaf ratio which is critical for balanced and intense fruit flavour profiles.

Three clones are used namely 161 and 316 from Bordeaux origin and 11 from South African origin. Each clone provides different fruit profiles and ensures complexity in the final blend.

WINEMAKING:

Grapes are hand harvested at 22 - 23⁰ Celsius. After pressing, the must is settled. Fermentation is inoculated with a commercial yeast strain particularly suited to

Sauvignon Blanc and the temperature is maintained at 14⁰ Celsius. The wine is kept on gross lees (yeast solids) for 6 months and stirred periodically to enhance mid-palate richness. There is a 5% cask fermented Sauvignon Blanc fraction blended after 4 months to broaden the mid palate slightly. The final wine is lightly fined and filtered into bottle.

ANALYSIS:

Alcohol: 13.0%; Acidity: 6.38g/l ; pH: 3.17; Residual sugar: 1.6g/l; Total Extract: 18.2g/l

RECOMMENDED FOOD PAIRING:

Serve chilled with green asparagus, scallops, grilled line fish, prawns, sushi and Thai green curry.

RECOMMENDED BOTTLE MATURATION:

In its youth, flavours are fresh and zesty with a broad mineral textured base and over time will settle into flinty and wet limestone character.
The wine will age well for up to 5-8 years.

RELEASE DATE:

August 2017

ACCOLADES:

4.5*: John Platter Wine Guide