



ELGIN VINTNERS SAUVIGNON BLANC 2017 WINE OF ORIGIN ELGIN

The grapes for this wine were harvested from four different vineyards blocks within the cool Elgin Valley. The 2017 Elgin Vintners Sauvignon was vinified at the state-of-art Almenkerk cellar in Elgin. Here gentle handling has allowed the true essence and charm of the sensitive Sauvignon Blanc grape to be captured in the bottle.

VITICULTURE:

FARM	DATE PLANTED	SOIL	TRELLIS	CLONE	TONS/HA	ROW DIRECTION	PLANT SPACING
Wallovale Vineyards	2005	Tukulu	VSP	SB316	12t/ha	NW-SE	2,7 x 1,5m
Wallovale Vineyards	2004	Glenrosa	VSP	SB 11	10t/ha	E-W	2,5 x 1,5m
Elgin Orchards	2002	Dundee	VSP	SB 317	12t/ha	N-S	2,5 x 1,8m
Helderfontein	2004	Glenrosa	VSP	SB 11	12t/ha	E-W	2,5 x 1,5m

Each of the vineyards received different canopy treatments - the end result being that each contributes grapes with their own unique flavour profile. Vinified separately and finally blended, we believe the wine is a testament to the foundations laid in the vineyard.

HARVEST DATES: The 2017 Sauvignon Blanc grapes were harvested two to three weeks later than the early ripening 2016 vintage. In this unremarkable vintage, following a comparatively dry winter, the grapes were delivered well ripe.

Wallovale Vineyards 7th and 8th March 2017
Elgin Orchards 10th March 2017
Helderfontein 24th March 2017

WINEMAKING NOTES: Our Sauvignon Blanc was vinified by Joris van Almenkerk in his Almenkerk Wine Cellar, located on the Viljoenshoop Road, Elgin. They 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 (namely Alchemy II and EC1118). Cold fermented until dry with 8 weeks gross lees contact, followed by fine lees contact to broaden the mouthfeel for a further month. The wine received a light bentonite prior to filtration and bottling on 12th September 2017.

The final blend selection is 40% Helderfontein, 30% Elgin Orchards, 17% Wallovale Block 3 and 13% Wallovale Terraces.

ANALYSIS:

Alcohol	13.64% (13.5% on label)
Total acid	5.6 g/l.
Residual sugar	2.0 g/l.
pH	3.5 g/l

TASTING NOTES: The first of the Elgin Vintners wines to make her appearance wearing the new label design, this fruit-driven Sauvignon Blanc will instantly charm and intrigue and invite you to explore the character contributed by each of the selected vineyard blocks. The nose leads with fresh gooseberries, passionfruit, sun-ripened golden delicious apples and a touch of indigenous “fynbos” or fennel. On the palate this Sauvignon Blanc delivers on expectation revealing a power-packed explosion of fresh tropical fruits, loads of passion fruit, some grapefruit and a mineral core. It finishes with a lively fresh lemony acidity. Powerful yet feminine on the palate with outstanding body and an excellent concentration of fruit, this Sauvignon Blanc will have you reaching for a second glass.

PACKAGING:

Stelvin screw top closure
Barcode 6009 8144 3002-1 (per single bottle)
Barcode 16009 8144 3001-1 (per 6 x 750ml bottles)

QUANTITY 18821 lit / 4182 cases (6 x 750ml) produced.