



ELGIN VINTNERS “The Century” SAUVIGNON BLANC SEMILLON 2016

The grapes for our sixth edition of the Elgin Vintners Sauvignon Semillon.

It has been named “The Century” in honour of Mr. Douglas Moodie of Eikenhof, who attained 100 years of age in September 2011. Mr. Moodie was one of the primary founders of the fruit industry within the Elgin Valley and it is his far reaching vision which we wish to salute with this wine.

ORIGIN

Wine of Origin Elgin.

HARVEST DATE

Sauvignon Blanc from Wallovale Vineyards: 25th February 2016
Sauvignon Blanc from Elgin Orchards: 29th February 2016
Semillon from Helderfontein: 18th March 2016

VITICULTURE

The Semillon grapes were sourced for the first time from a young block on shareholder James Rawbone-Viljoen’s Helderfontein farm. Viticulturist Paul Wallace and winemaker Joris van Almenkerk identified a particularly stoney section of the vineyard block, where the vine vigour was restrained and it was from this portion that the Semillon was harvested. The thought process was that the vines would impart clean lanolin flavours rather than herbaceous flavours that can be associated with overly vigorous Semillon. This grape variety is susceptible to botrytis but in this dry vintage, the grapes delivered were in pristine rot-free condition.

The Sauvignon Blanc grapes, Clone SB316, were sourced from two different farms, namely Elgin Orchards and Wallovale Vineyards owned by shareholders Dr Max Hahn and Paul Wallace respectively. The overall viticultural direction is mentored by canopy management specialist Paul who advocated an open canopy with leaf plucking in the bunch zone undertaken soon after berry set in order to enhance the aromatic fruit flavours of the grapes

WINEMAKING NOTES

Vinified by Joris van Almenkerk at Almenkerk Wine Estate in Elgin.

The final blend comprises 60% Sauvignon Blanc and 40% Semillon.

The Sauvignon component was 30% each from Wallovale Vineyards (second picking) and Elgin Orchards.

The grapes arrived cool, were destemmed and taken straight to the inert press. (No contact with oxygen to preserve the more delicate and easily oxidisable flavours). After racking, the juice was inoculated with Alchemy II in the case of the Sauvignon Blanc and VIN13 for the Semillon and cold fermented separately in stainless steel tanks. The wines enjoyed extended lees contact in order to enhance the mouthfeel. Post blending the wine received a light bentonite fining, the wine was racked under a carbon dioxide blanket to the final pre-bottling tank. Bottling took place on 21st September 2016. Minimal interference, minimal sulfurs (<90ppm), this wine is a perfect example of reductive winemaking.

No use of wood at all in this fruit driven, power-packed wine.

ANALYSIS

Alcohol	13.11% (13.0% on label)
Total acid	5.3 g/l.
Residual sugar	2.2 g/l.
pH	3.30g/l

TASTING NOTES

This white Bordeaux blend (60% Sauvignon Blanc / 40% Semillon) named the Century immediately draws the eye with its clear, brilliant light yellow colour still tinged with green. The wine leads with a complex nose combining pear drops, lemon sorbet, mandarin peel, fennel and figs with a subtle touch of waxy lanolin imparted by the inclusion of Semillon. “Wow factor” entry onto the palate where the citrus tones of kumquats and mandarins, quince and sun-ripened golden delicious apples inter-twine with an oyster shell mineral core and well balanced acidity. A satisfying wine, displaying layers of fruit completed by a well-rounded and creamy mouth feel. Whilst this wine drinks extremely well now it is expected to develop even greater complexity with further maturation.

The Century 2016 achieves both elegance and boldness making it a worthy pairing with fresh oysters, pan seared kingklip with a creamy walnut cheese sauce, pulled lemon and herb chicken, asparagus in a rich béarnaise sauce or crisply roasted duck.

PACKAGING

Consol BN147, Antique Green, cork closure

Barcode 6009 8144 3024-3 (per single bottle)

Barcode 6009 8144 3025-0 (per 6 x 750ml bottles)

QUANTITY

2937 lit / 652 cases (6 x 750ml) produced in total.