

ELGIN SAUVIGNON BLANC, WATERFORD ESTATE



WATERFORD ESTATE





TECHNICAL ANALYSIS

Alcohol	Residual sugar		
13	1.8		
рН	Acidity		
3.10	7.1		

ATTRIBUTES

A strict selection of Elgin's best quality vineyards and wine batches, mostly from a single producer. Six different blocks of Sauvignon Blanc are used to create a various number of batches of wine to select from for the blend.

TASTING NOTE

A very focused style of Sauvignon blanc showing fresh granadilla, granny smith apple and white pear, with underlying chalk and slate notes confirming the Elgin origin of the grapes. The palate is finely textured with crisp fruit, fresh natural acidity, and a deceptively long finish of flavours. A wine showing the true expression of Elgin terroir on Sauvignon blanc

VINTAGE CONDITIONS

A winter with rainfall recordings that were only slightly higher than the long-term average. The flowering and berry set season posed some challenges, regarding diseases, due to the higher humidity and odd rain showers – this led to a slight unevenness in the bunches. The ripening period experienced very cool nights and lovely warm days, three periods of heat waves, but all were under the two day threshold, which left a very minimal effect on the bunches. The bunches remained healthy and the cool nights made for a rather late season. These earlier ripening varietals showed well with good concentration and flavour.

Origin	Variety	Malolactic Fermentation	日 日 Bottle Size	V egetarian
South Africa	Sauvignon Blanc	No	75cl	No
Winemaker	Fining Agent	Closure	Region	Vegan
Mark le Roux	Bentonite, Isinglass	Screw top	Elgin	No