

Waterford Elgin Sauvignon Blanc 2018



Cultivars: 100% Sauvignon Blanc
Vineyard: Elgin
Quantity: 5 500 cases
Wine Analysis: **Alc** 12.4%
TA 2.0 g/L
RS 6.6 g/L
pH 3.14

TASTING NOTE

Elgin's best quality grapes are carefully curated and selected to create a very focused style of Sauvignon Blanc. The wine shows fresh granadilla and green apple fruit, with underlying chalk and slate notes confirming the Elgin origin of the grapes. The palate is nicely textured with crisp fruit, a fresh, natural acidity, and a deceptively long finish of flavours.

VINEYARD

Mostly from a single producer in Elgin, 6 different blocks of Sauvignon Blanc are used to create a variety of wine batches of wine to select for the final blend.

VINTAGE REVIEW

Another tough vintage for South African wineries as severe drought conditions continue. Early ripening varieties more affected as they are harvested in the middle of summer, with later ones being harder during this period. Whites and blanc de Noir have surprised with good freshness and the reds show great promise with lower alcohols.

PAIRING SUGGESTIONS

Cheese (especially goats cheese), green vegetables (asparagus, zucchini, fresh peas, artichokes), oysters and delicate fish, like sole fish.

WINE FACTS

Cool climate with chalkier soils to add texture and salinity to the Sauvignon blanc.

