

Waterford Elgin Sauvignon Blanc 2019



Cultivars: 100% Sauvignon Blanc
Vineyard: Elgin
Quantity: 7 000 cases
Wine Analysis: **Alc** 13.1%
TA 2.1 g/L
RS 7.1 g/L
pH 3.17

TASTING NOTE

A strict selection of Elgin's best quality vineyards and wine batches. A very focused style of Sauvignon Blanc showing fresh granadilla and green apple fruit, 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.

VINEYARD

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

VINTAGE REVIEW

The drought is still playing a huge roll on the vintage, a dry and warm winter hindering the dormancy period which is vital for even growth and survival, Chardonnay being most affected resulting in only a 50% yield this vintage. Across the board we experienced an average of 30% drop in yield. Berries at harvest time were tiny and highly concentrated in flavour, and due to relatively cool and dry summer weather, the wines also ended up with low alcohols and softer acidities.

PAIRING SUGGESTIONS

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

WINE FACTS

Cool climate with more chalky soils to add texture and salinity to the Sauvignon Blanc.

