

Waterford Elgin Sauvignon Blanc 2021



Cultivars: 100% Sauvignon Blanc
Region: Elgin
Quantity: 4 500 cases
Wine Analysis: **Alc** 13.0 %
RS 1.8 g/L
TA 7.1 g/L
pH 3.10

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 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.

VINEYARD

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

VINTAGE REVIEW 2021

Good winter rains and a season closer to normality after the long period of drought. The season started well with favourable growing conditions which produced good crop. Due to the moderate ripening period, the wines have higher natural acidities and great fruit expression from the moderate to cool ripening period.

Mid-growing season added a little twist to the vintage but not affecting the result of good quality wines being made.

PAIRING SUGGESTIONS

Cheese (especially goat's 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.

