

Waterford Elgin Sauvignon Blanc 2022



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 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.

VINEYARD

Sourced 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 2022

A winter with rainfall recordings that were only slightly higher than the long-term average. The flowering a 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 varieties are showing well with good concentration and flavour.

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.

