

Sauvignon Blanc 2016



Cultivar:

Sauvignon Blanc

Vineyards:

This is a 100% wine of origin Elgin rendition. Elgin offers a very cool climate at an altitude of 350m above sea level and is optimal for premium Sauvignon blanc production. We also abide by two different clones of Sauvignon blanc which offer a desired blend of fruit driven flavours combined with more earthy asparagus and fig flavours. Canopy manipulations range from extreme leaf removal to minimal intervention to produce these specific flavours. Vine spacing is 2.4m x 1.2m in most vintages the grapes are grown without any irrigation.

Vinification:

All blocks are kept separate through the Vinification process. Early morning pickings where after the grapes are cooled down to 1°C before being delivered to the cellar. Destemming takes place but with only a soft crushing. Approximately 4 hours of skin contact where then allowed followed by a very soft pressing. Free run and press juice are kept separate. Over two nights the juice then settled at below 10°C with minimal intervention. Fermentation was completely spontaneous and natural with no addition of artificial yeasts and took 8 months to complete. During this time the wine stayed on its primary lees. 80% was fermented in stainless steel tanks and 20% in small egg shaped tanks. Blending took place 8 months after harvest.

Analysis:

Sugar: 2.3 g/L

Total Acidity: 5.5 g/L

pH: 3.36

Alcohol: 13.2% vol.

Winemaker's Notes:

The Eikendal Sauvignon Blanc 2016 is textured and layered. Expect an orchestra of different flavours ranging from peach and pear to ripe figs and asparagus. Palate has a mineral core which enhances freshness and length kept together with a hint of richness.

Maturation potential:

Eikendal Sauvignon Blanc is best drunk within the next 2-3 years.

Serving Temperature:

12°C - 14°C in smaller white wine glasses.

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