



Sauvignon Blanc

2023

The Eikendal Sauvignon Blanc 2023 has a beautiful light yellow colour and boasts a tropical palate. Hints of green apple and stone fruit on the nose which follows through to the palate. Crisp acidity with a full mouth-feel and a lengthy finish.

Cultivar:

100% Sauvignon Blanc

Vineyards:

All of the grapes are meticulously sourced from a site-specific block in the Elgin Valley. Elgin offers a very cool climate at an altitude of 350m above sea level, which is optimal for premium Sauvignon Blanc production.

Vitification:

We focus on two different clones of Sauvignon Blanc which offers 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 and grown without any irrigation.

Vinification:

The grapes were hand-picked into 18kg lug boxes and emptied into fruit bins, which have some extra oxygen scavenging tannins at the bottom. In order to preserve the freshness of the grapes and juice on the journey from Elgin to our cellar we added sulphur on to the full bins. At the cellar dry ice was added, and the grapes were destemmed, crushed and went into the skeier. The juice underwent 4 hours of skin contact before it was racked and pressed to settle in the tank. Delicate juice extraction with a juice recovery of 670L per ton. Alcoholic fermentation took place in a combination of stainless steel tanks, concrete eggs and plastic eggs, and was batonnaged every 2 weeks for 2 months before bottling.

Wine:

Sugar: 2.4 g/l; Total acid: 6.5 g/l; pH: 3.26; Alcohol: 13.03 % vol.

Maturation: Enjoy now or cellar for up to 3 years.

Serving suggestion: 12°C-14°C. Pair with Goats Cheese, Oysters, Artichoke or Pesto Gnocchi

Awards & Accolades:

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