

Waterford Estate Elgin Sauvignon blanc 2023



Cultivars

100% Sauvignon blanc

Type Sauvignon blanc

Appellation Elgin, South Africa

Wine Analysis
Alc 13.2%
TA 5.9g/L
RS 2.34 g/L
pH 3.32

Maturation

100% Stainless steel vessels, aged for 6 months on the gross lees before racking

Ageing potential
2 - 8 years from
production

VINTAGE REVIEW

| YEAR | 2021/2022 | 2022/2023 |
|---------------------------|-----------|-----------|
| Average Rainfall (mm) | 806.8 | 635.4 |
| Average Winter Temp. (°C) | 13.7 | 14.4 |
| Average Summer Temp. (°C) | 23.1 | 21.9 |

In 2023, rainfall fell below the normal annual average. This drier vintage resulted in wines exhibiting more richness and concentration, attributed to the smaller berries and reduced crop size. Although the heat remained consistent with the previous year's average, the harvest period was condensed due to irregular summer rainfall.

PHILOSOPHY

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we craft wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir.

VINEYARD

Elgin stands as a recognised source for outstanding South African Sauvignon blanc. The higher altitude and cool climate foster vibrant acidity and intense fruit flavours. Elgin's diverse terroir, including various soils and microclimates, imparts a unique character to the grapes. Sourcing grapes solely from the region, ensures an intimate understanding of the local terroir, resulting in exceptional Sauvignon blanc with aromatic notes of citrus, tropical fruits, and herbs.

VINIFICATION

Bunches are hand-harvested. In the cellar, the bunches undergo destemming and are pressed into a settling tank overnight. The clear juice is then racked off the following day into the fermentation tank, where it undergoes cold fermentation for approximately 26 days. After fermentation, the Elgin blend is created and blended with the first racking.

PAIRING SUGGESTION

Waterford Estate's Elgin Sauvignon blanc, with its vibrant citrus notes and refreshing minerality, is a versatile partner for a variety of dishes. Its bright acidity complements seafood like grilled prawns and oysters, while the herbal undertones make it an excellent match for salads with goat cheese or asparagus-based dishes. This wine enhances the dining experience with its clean and lively finish, perfect for warm days or light, flavourful meals.

TASTING NOTES

ON RELEASE

Date tasted: June 2023

As a true expression of what makes the Elgin terroir so sought after, this Sauvignon blanc brings a purpose to your glass. With aromas of guava, passion fruit and white pear all underpinned by a slatey crisp acidity that almost jumps out of the glass. The palate is balanced, with the freshness being offset by the lees texture, adding to the lengthy finish of the wine.