



SOUTH HILL

COOL CLIMATE VINEYARDS, ELGIN



SAUVIGNON BLANC

VINTAGE: 2018

VARIETY:

100% Sauvignon Blanc Vineyards:

The 2018 Sauvignon Blanc was made from a steep south facing block which is between 250 and 300 meters above sea level. The vines, clone SB 316 planted on Richter 99 root stock were planted in November 2003 and yielded 9,5 tons per hectare.

HARVEST DATE: 5th March and 9th March 2018 at 22.3 degrees balling.

WINEMAKING:

All grape bunches were sorted before being destemmed. The berries were then sorted and crushed. The juice was then pressed off the skins immediately. Flotation was employed and the juice was inoculated a day after processing with Alchemy 11 yeast. Fermentation was completed at a constant 14 degrees and then the wine was left on the gross lees for 2 months to add richness and weight to the palate.

WINE:

The 2018 vintage, has a distinctive limey citrus backbone, whilst retaining the tropical fruits such as granadilla consistent with the South Hill terroir. Soft, well integrated natural acidity maintains freshness and food paring versatility.

This is a deliciously refreshing Sauvignon Blanc which is equally suited to being enjoyed on its own or as a partner to a wide variety of foods. Already showing lovely complexity, it will reward patience if given time to develop with age.

WINE MAKER: Sean Skibbe

ANALYSIS:

Alc: 13.69%	R.S. 1.9 g/l
T.A. 5.9 g/l	pH: 3.36 V.A.:0.4

PRODUCTION: 12000 bottles

