



Sauvignon Blanc - Chardonnay 2018

PRODUCED BY EIKENDAL

The Helder Crest Sauvignon Blanc-Chardonnay 2018 is a crisp wine with beautiful length and freshness. The Chardonnay adds weight and structure with nuances of fresh apples and pears. The Sauvignon Blanc contributes fresh grassy, gooseberry and floral aromas. This vintage is quite opulent and on a whole this wine is expressive with notes of ripe gooseberry and figs with peach and apricot and has a really tight and long finish.

Wine is bottled poetry!

Cultivar:

72% Sauvignon Blanc, 28% Chardonnay

Vineyards:

All the grapes are meticulously sourced from Stellenbosch and the Elgin Valley. Elgin offers a very cool climate at an altitude of 350m above sea level and is optimal for premium Sauvignon Blanc production. Each block is specifically grown to complement the style of this premium white blend.

Vinification:

The grapes were picked at 21.5°B–23.5°B. Before fermentation, a lot of effort is put into preserving the natural fruit flavours and especially the natural acidity to ensure freshness and length. The cultivars are then fermented at 12°C-15°C in stainless steel tanks and spends two months on the gross lees before the components are blended and bottled.

Wine analysis:

Sugar: 4.9 g/l; Total acid: 6.5 g/l; pH: 3.27; Alcohol: 13% vol.

Maturation: Up to 2 years if cellared correctly

Serving suggestion: 12°C-14°C. Pair with Goats' Cheese, Oysters, Artichoke, Pasta Vongole

Cellar Master:

Nico Grobler

