



W.O. Elgin

TERROIR & VITICULTURE

Elgin is the coolest wine growing appellation in South Africa with an average day temperature in summer of 28 °C, making it ideal to cultivate grapes that will produce stellar wines. A combination of two Merlot clones - MO343 and MO348 - and two Shiraz clones - Sh5 and SH9 – were used to produce this blanc de noir. These vineyards were established on Ridgелands and Blauwkrans in 2004 and 2002 respectively and were planted in Ferrucreek, Tafelberg Shale and Sandstone soil. The vines have low vigour and produces small berries with loads of flavour and with a particularly good tannin structure. Breaking out of leaves in the bunch zone on the morning sun-side of the vines lends to good sunlight exposure for full fruit and phenolic ripening. The cool climate and gradual, long ripening stage result in high natural organic acidity with ripe and already smooth tannins.

VINIFICATION

This premium red blend consists of Merlot and Shiraz. The Merlot grapes Premium quality Merlot and Shiraz grapes were both harvested early morning at 22.5 °B on the same day. Bunches were hand sorted before being whole bunch pressed. A soft and slow pressing process delivered free run juice with an exceptionally light colour. This is a critical process as our winemaker chooses not to make any colour adjustment afterwards. After settling, the juice is fermented at a slow rate and a low temperature of 11 to 13 °C to produce beautiful, fruity aromas. Once fermentation was completed, the wine was kept on the lees for 2 ½ months before bottling. The final blend comprise 71% Merlot and 29% Shiraz.

TASTING NOTES

The wine has a delightful and delicate, salmon pink colour. It displays a bright bouquet of Turkish delight, raspberry coulis, passion fruit and litchi. The palate is well rounded but refreshingly vibrant, packed with red berry flavours, seductive floral undertones and a pleasant citrus twist.

FOOD SUGGESTIONS

Pair with spicy Thai prawns, grilled Portuguese sardines or a fresh tomato, feta and pomegranate salad.

ANALYSIS

Alcohol: 11,99 %
Total acid: 6,1 g/L
Residual sugar: 1,5 g/L
pH: 3.21

