

EXCELSIOR



Excelsior Sauvignon Blanc 2017

Robertson is a warmer region, so we have to work a bit harder to produce great Sauvignon Blanc. About 35% of the grapes are harvested very early at low sugar levels. The wine made from these grapes is high in acidity, and have prominent grassy aromas, but is low on body and fruity flavours. The remaining grapes are harvested at higher sugar levels for fruit flavours and body. Generally the Sauvignon Blanc on Excelsior grows on alluvial terraces.

Grapes are harvested by hand for greater quality control. The grapes were immediately destemmed and cooled. Skin contact was maintained for 6 hours, and then the grapes were carefully pressed in order to avoid bitter phenols. The wine was then cold fermented for 15 days at temperatures between 12 and 15° Celsius.

Aging

Lees contact was maintained for 3 months in order to give greater fullness to the final wine. The various components were blended after ageing.

Vintage Conditions

2017 was the second consecutive drought vintage in the Robertson area. Water shortages were experienced right through the summer. Fortunately the weather was not excessively hot so the vines coped well in the dry environment. The 2017 vintage is one of the healthiest on record but slightly smaller than average. The white wines in particular are bright, clean with good structure.

Blend

100% Sauvignon Blanc

Analysis

Alcohol: 13.08%

Acidity: 7.2 g/l

pH: 3.05

Residual Sugar: 4.1 g/l

Winemaker's notes

Yellow-green colour. The nose is complex with passion fruit, grapefruit and ripe fig aromas. The palate is fruity with a zesty acidity.

Food pairing by in-house chef

Chicken Fillet with roasted lemons, green olives and capers.

