

EXCELSIOR
WINE ESTATE



Sauvignon Blanc

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 flavors. The remaining grapes are harvested at higher sugar levels for fruit flavors 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

The 2019 vintage was the first year in three years that we did not experience drought. However frost wrecked havoc causing a large reduction in the yield. The weather during the rest of the vintage was however warm and dry leading to a small and healthy crop.

Blend

100% Sauvignon Blanc

Analysis Alcohol: 13.06%
 Acidity: 7.0 g/l
 pH: 3.0
 Residual Sugar: 1.5 g/l

Winemaker's notes

Yellow-green color. 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.

