

STRANDVELD

VINTAGE

Winter of 2017 was one of the driest in the Western Cape in the last century, fortunately for us the drought was not as bad and our winter rains were within average range. In Spring the weather was more erratic and we received very late cold fronts with icy rain in mid-September. This storm did extreme damage to our young shoots, so while we received water for irrigation the price paid was the loss of half of our potential crop almost overnight. This same storm caused severe frost damage in the Robertson Valley a few days later. In late November we had a further blow with a hail storm which caused more vineyard damage and the final harvest crop was on average a very low 3,5 ton/ha. The conditions during the rest of the growing season were moderate with cool, dry weather and the small crop was handled with care to make the most of it. The result was a small, concentrated vintage, comparable to 2015.

GRAPE VARIETIES

87% Sauvignon Blanc, 13% Semillon

AGE OF VINES

14-16 years

CLONES

SB110, SB109, SB316, SB317, GD1

VINIFICATION

Innovative winemaking techniques, cold fermentation with selected yeast strains and lees contact for six months.

BOTTLING DATE

August 2018

WINE ANALYSIS

Alcohol 12.8%; Residual sugar 2.9 g/litre; Total Acidity 6.2 g/litre; PH 3.3

TASTING NOTE

An expressive wine with aromatic tropical and citrus fruit, layered with distinctive Elim Sauvignon Blanc notes of buchu and minerality. Full flavoured and fresh with a long crisp finish

Longitude Orientale du Meridie

FIRST SIGHTING SAUVIGNON BLANC 2018