

SHANNON VINEYARDS
SAUVIGNON BLANC
2008

Elgin's climate is milder than the average Mediterranean climate. Snow occasionally covers the highest peaks. The "Black South-Easter" known for its gusting cold winds and rain showers is the result of strong summer south-easterly maritime winds blowing off the South Atlantic Ocean 12 kilometers away. This creates a cloud mantle across the Elgin valley, markedly lowering daytime temperatures. This cool



climate ensures long, slow ripening of the grapes under ideal growing conditions, with the sugar, pH, acid and flavour compounds in balance to produce elegant and refined wines. Shannon Vineyards grapes ripen later than other Cape vineyards and are in perfect balance. Elgin is classified as Region II on the Winkler scale. Growing conditions on the north facing slopes are similar to Bordeaux and its south facing slopes similar to Burgundy.





TECHNICAL NOTES

The grapes are chilled to 3°C. The bunches are sorted on a conveyor, destemmed and crushed. All transfers of grape must and juice in these early stages are attained using gravity. Selected parcels of the grapes undergo a period of skin contact, at 8°C to encapture favourable skin flavours. After a gentle pressing, the juice left to settle for a period of 72 hours at 2°C. Fermentation in stainless steel tanks continues at 12°C until the wine is dry. The 15% blended Semillon is fermented on natural yeasts and matured for 3 months in 100% new French oak and bâtonnage (lees stirring) practised fortnightly.

STYLING

The focus of this wine is based on a vineyard component arising from low yielding Table Mountain Sandstone soils. Using neutral yeasts, Shannon Sauvignon Blanc expresses very distinctive and concentrated primary fruit aromas of asparagus, citrus, and some capsicum in a minerally and flinty style. The clay/shale soils however, provide the Sauvignon with flavours on the riper side of the fruit spectrum and with more structure for a broader palate. The blending in of naturally fermented Semillon, matured on the lees, provides a fuller mouth feel and adds to the complexity of the wine. This wine was vinified in a style that enhances the aging potential of Sauvignon Blanc.

WINE ANALYSES

Alcohol by volume	: 13 %
Total Acidity	: 6.77 g/l
pH	: 3.26
Volatile Acid	: 0.37 g/l
Residual sugar	: 1.5 g/l

Clones planted	: SB 11, 159, 161, 242, 316 & 317
Rootstock	: Richter 110 and 101-14
Soil types	: Mostly quartz encrusted silica Table Mountain Sandstone.
Aspect of vineyards	: South East, East and North East facing slopes.
Ha planted	: 4.3 ha (6 blocks)
Planting distance	: 2.2m x 1.5m & 2.2m x 1.2m
Vines per hectare	: 3030 to 3787 vines.
Trellis system	: Vertical shoot positioning with 5-wire Hedge system with movable wires.
Irrigation	: Combination of drip and micro irrigation.
Average Production	: 6-8 tons per hectare (40.5-54 hl/ha).
Harvest dates	: On average last week of February and first week of March.
Altitude	: 260 metres to 300 metres above sea level.
Temperature	: Average growing season temperature of a cool 17,5°C.
Rainfall	: Summers are dry with abundant rainfall, mostly in the winter months.

VINEYARDS SELECTION

# 18 SB 316	: 12.5%
# 18 SB 317	: 12.5%
# 18 SB 11	: 25%
# 18 SB 242	: 25%
# 17 SB 159	: 25%