



SAUVIGNON BLANC

ORIGIN

Elgin, Western Cape

ALC 13.38% | RSg/l 2.6 | TA 6.3 g/l | pH 3.35 | VA 0.48

VINTAGE	2022
GRAPES	100% Sauvignon Blanc
SOIL TYPE	Bokkeveld shale soils with high clay content
FERMENTATION	Spontaneous
MATURATION	Concrete tanks
PRODUCTION VOLUME	4725 litres

SUMMER ELGIN 2022

The wine that celebrates summer. When swallows start to fill the sky, summer approaches with her long, languid days. Swallows follow the summer weather by migrating to warmer regions during the colder months. This is the time to be outside and feel the warmth of the sun. Our Summer label epitomises this celebration of a new season, a fresh attitude and the joy of warm summer days ahead.

Grapes are harvested from the cool Elgin valley and matured in concrete tanks.

TASTING NOTES

Fresh, with crisp acidity, this graceful, citrus led wine has aromas of green fruits and summer blossoms. The wine is clear, crisp, bright and a slightly pale yellow. Delicate aromas of green melon, apples, grapefruit and lime. Medium acidity, dry and a long aftertaste of citrus. Supported by a nice flinty structure, this wine will pair well with pan fried kabeljou or a summer cheddar salad.



Produced in association with
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