



ERIKA OBERMEYER WINES

“My aspiration is to create wines which authentically express South Africa’s unique vineyard sites and exceptional diversity. I strive to capture a sense of place, whilst respectfully reflecting the intrinsic character of the fruit. Balance, length and intensity are paramount and every bottle is a labour of love.” - Erika Obermeyer

Meticulous Sauvignon Blanc 2017, Wine of Origin Groenekloof

Vineyards: Fruit from a dry land farmed 8-year-old vineyard in Groenekloof planted on deep red Hutton soils.

This region is particularly well-suited for producing outstanding Sauvignon Blanc. It enjoys a maritime climate and is heavily influenced by the Atlantic Ocean just a few kilometers to the west. Misty and cool mornings are followed by warmer daytime temperatures and cooling afternoon breezes that bring relief and refreshment to the grapes. This, along with regular ocean fogs, helps to lengthen the ripening season and allows grapes to retain acidity while developing complex fruit flavours. The stronger south-easterly winds restrict the growth of vegetation in the vines and cause them to grow smaller berries with thicker skins. This also contributes to complexity in the resultant wine.

Vintage 2017: The Groenekloof region once again experienced an exceptionally dry and warm post – harvest period in 2016 and leaf fall occurred early due to very low soil water levels. Much needed rain showers during mid-April brought a degree of relief. May was dry and warm with the first major rainfalls recorded only during the second week of June. June and July had better rainfall than the previous winter and soil water levels were filled up sufficiently but still not replenished to full capacity. But burst started reasonably early due to very warm weather in August. Weather conditions during flowering was favourable and the bunches had good berry set. The 2017 harvest was extremely dry with very healthy grapes and the cooler night temperatures and absence of serious heatwaves during ripening and harvest contributed towards the optimal ripening of the grapes. The Sauvignon Blanc was harvested on the morning of 8 February. The 2017 harvest was one of the best seen in many years in terms of quality despite the challenging weather conditions experienced and produced wines with concentrated fruit, complexity and excellent ageing potential.

Fermentation and Maturation: 100 % unoaked, fermented in stainless steel

Tasting note: The name is a nod to the exacting nature of this challenging cultivar – the utmost skill and attention to detail are required when crafting the finest Sauvignons. This wine has an expressive nose which exudes notes of white flowers, lime, gooseberry and passion fruit interspersed with hints of blackcurrant and fynbos. The palate is understated with excellent fruit purity, zesty acidity and a gentle, savoury finish. A vibrant and fresh expression of cool climate terroir authenticity

Analysis:

Alc: 13.35 %	RS: 2.2 g/l	TA: 6.6 g/l	pH: 3.38	VA: 0.38
---------------------	--------------------	--------------------	-----------------	-----------------