



ERIKA OBERMEYER WINES

Erika O Meticulous Sauvignon Blanc 2018, Wine of Origin Groenekloof

Vineyards: Fruit from a dry land farmed 9-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 kilometres 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 2018: The Groenekloof region once again experienced an exceptionally dry and warm post – harvest period. The vines kept their leaves for longer than usual in the post-harvest period, which was beneficial for the accumulation of reserves for the coming season. Winter arrived late but was cold enough to break dormancy. Day temperatures were notably warmer and night temperatures colder than usual due to the dry conditions. Much lower rainfall was recorded, less than half the long-term average rainfall. Bud burst started later due to cooler weather extending into August and September. Uneven flowering and berry set was common due to windy conditions and cold periods.

After slow shoot growth initially, vines picked up the pace as temperatures rose toward the end of November. Although December and January were hot, with temperatures reaching 35 °C, none of the usual heatwaves were present. The rest of the growing season and harvest were notably cooler than normal.

The dry warm weather resulted in healthy grapes and small berries with good intensity. Greater variation between night and day temperatures during the ripening stage gave the colour and flavour formation a further boost, which are indicative of remarkable quality wines.

Harvest time kicked off 7 days later than in 2017 and the Sauvignon Blanc was harvested on the morning of 15 February 2018.

The 2018 harvest produced wines of excellent quality despite the challenging weather conditions experience and produced wines with concentrated fruit, complexity and good ageing potential.

Fermentation & Maturation: Harvested early morning, Crush and destemmed with 4 hrs skin contact. Reductive treatment, 100 % stainless steel fermentation, fermented at 13 – 14 °C. The wine spent 8 months on gross lees prior to bottling in October 2018.

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 very long finish. A vibrant and fresh expression of cool climate terroir authenticity. 100 % unoaked

Analysis:

| | | | | |
|---------------------|--------------------|--------------------|-----------------|-----------------|
| Alc: 13.21 % | RS: 2.2 g/l | TA: 6.5 g/l | pH: 3.32 | VA: 0.43 |
|---------------------|--------------------|--------------------|-----------------|-----------------|