



ERIKA OBERMEYER WINES

Erika O Meticulous Sauvignon Blanc 2019, Wine of Origin Groenekloof

Vineyards: Fruit from a dry land farmed 10-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 2019: The 2019 wine grape crop was bigger than the significantly smaller crop of 2018.

The post-harvest period was warm, and the soils were very dry. Good rain fell during April. May and June were reasonably cold and wet – sufficient to meet the vineyards’ cold needs. July was dry and warm, but the rainfall was still lower than the long-term average, although the total rainfall was better than the previous year. Cover crops produced more organic material.

A very warm period towards the end of July caused vineyards to experience early bud burst. However, inconsistent weather conditions during September with regular cold fronts decelerated shoot growth and bud burst. This led to uneven patterns in the vineyards. The warmer conditions during October, especially towards the end of the month, accelerated shoot growth once more. Strong winds during the flowering period led to poor berry set. This eventually led to lower productions. The temperatures were very moderate during December and January. The first heat wave only occurred at the beginning of February.

The condition of the canopies during the harvesting season was much better than the preceding dry years and the grapes were also very healthy. Harvest time kicked off 7 days later than normal and the Sauvignon Blanc was harvested on the morning of 15 February 2019.

The 2019 harvest produced wines of excellent quality with concentrated fruit, good acidities, complexity and good ageing potential.

Fermentation & Maturation: Harvested early morning, Crush and destemmed with 5 hrs skin contact. 100 % stainless steel fermentation, fermented at 13 – 14 °C. The wine spent 6 months on gross lees prior to bottling end of August 2019.

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 crushed herbs. 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.

Analysis:

Alc: 13.37 %	RS: 2.3 g/l	TA: 7.0 g/l	pH: 3.60	VA: 0.49
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