

BLACK
ELEPHANT
VINTNERS
& Co.



Wine: Two Dogs a Peacock and a Horse Sauvignon Blanc 2021

Wine of Origin: Western-Cape, South-Africa

Bottling date: 10 June 2021

Production: 30000 x 750ml

Technical Analysis:

Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
13.38%vol.	22.5g/l	3.20	6.5g/l	0.34g/l	41mg/l	80mg/l	3.5g/l

Source of Grapes: Western- Cape, South-Africa

The fruit for our 2021 Sauvignon Blanc was sourced from various vineyard sites around the Western-Cape of South-Africa. Each site contributing a different flavour profile to the final blend as it grows on diverse soil types and slopes. Each vineyard is handled separately to capture it's unique personality.

Harvest dates: Mid-February to Mid-March 2021

Winemaking:

Each vineyard is harvested and vinified separately to insure maximum complexity. All our fruit is hand-picked in the early morning and handled reductively to preserve the integrity of the fruit. After destemming a period of skin contact is allowed according to chemical analysis and phenolic, flavour ripeness. A light pressing is followed by 3days of cold settling to clarify the juice. A maximum of 600l/ton is recovered at this stage. Each vineyard is inoculated with a selected yeast to match it's flavour profile. Fermentation lasts for 21-30days at 13°C. 3 Months of full lees contact is allowed post fermentation to add richness and texture to the wine. The component are then blended and stabilized prior to bottling.

Maturation:

3 months on its primary lees with batonage twice weekly

Tasting note:

The wine is translucent with a bright green hue. The nose is opulent with aromas of peach, passionfruit, pear and litchi. The palate is lively and concentrated with flavours of tropical fruits, gooseberry, creamy richness from the extended lees contact and lingering with fresh acidity and minerality.

CHEERS!