PASCAL/SCHILDT

Technical Wine Sheets

Winery:	Elemental Wines
Wine:	Radley & Finch Sauvignon blanc
Vintage:	2017
Appellation:	Western Cape
Winemaker/Winegrower:	Thinus Krüger
Harvest Notes:	2017 was a dry and healhthy vintage in the Cape, leading to vineyards producing grapes with great primary flavours, clean and well defined. Grapes for this wine were sourced from 2 main areas. The first being the West coast area around Vredendal, responsible for the green herbasceous notes, the riper fruit resulting from grapes in and around the Swartland and Paarl areas.
Cellar & Blending Notes:	Wines were all fermented in stainless steel and left on fine lees until the final blends were made up. During blending the aim was to always strike a fine balance between greener and riper flavours, ensuring a wine that has many layers and complexity.
Tasting Notes:	A Sauvignon blanc that combines freshness , volume and fantastic drinkability. Different vineyard sources each add their own, ranging from green figs and bright green limes to riper tropical fruit and hints of white stone fruit.
Aging & Drinking Suggestions:	This wine was made to be consumed within 3-4 years of bottling, preferably in the company of good friends and a healthy dose of sunshine. Pairs well with food that places emphasis on freshness and primary flavours.
Technical Notes:	
Soil	Combination of alluvial sandy soils and weathered granites
Acidity	6.2
pH	3.26
Residual Sugars	2.8
ABV	12.84
Barrel Maturation	No
Production (bottles)	15000