SAUVIGNON BLANC 58% SEMILLON 42%

Trizanne Signature Wines

2022

'ELIM' SAUVIGNON BLANC-SÉMILLON

Elim - South Africa





NATURAL

VEGA

Stats

Grapes: 58% Sauvignon Blanc - 42%

Sémillon

Vineyard: Black Oystercatcher Vine Age: 6-10-years-old

Soil Type: Shale, gravel, and ferricrete

Viticulture: Conventional

Fermentation: Native — French oak

barrels

Aging: 10 months in French oak

barrels

Alcohol: 12.5%

Residual Sugar: 3 g/L

pH: 3.32

Total Acidity: 6.2 g/L Total SO2: 124 ppm

Total Production: 300 cases

UPC: 0659525326432

Reviews

Tim Atkin, MW | 93 points Platter's Guide | 92 points

About

This Sauvignon Blanc-Sémillon blend is part of Trizanne's Seascape range, focusing on her top-end wines from the Cape South Coast. The fruit for this wine comes from the Black Oystercatcher vineyard in Elim, an area known for its cool-climate, wind-influenced, saline wines. Trizanne's time at Mosswood in Margaret River exposed her to the classic blend of Sémillon and Sauvignon Blanc, and upon returning home, she knew eventually this would become a big part of her personal winemaking. At the time she was working for Klein Constantia and was able to dabble with the varieties then. These days, Trizanne is known for her striking whites, donning their beautiful, ocean-inspired labels that pay tribute to their home.

The different blocks were hand-harvested then whole-bunch pressed directly into old French oak barrels. The wines aged on the gross lees with battonage being implemented for the first month on a daily basis then aged sur-lie after the fact. After 10 months of aging the wine was racked to tank where it settled naturally. It was blended and bottled with a gentle fining, filtration, and sulfur addition.

Tasting Notes

Rich aromatics of lime, white flowers and a touch of herbs. The Elim minerality is very apparent on the palate that is layered with fruit and subtle wood spice. This is an elegant wine with incredible longevity and ample aging potential.

