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BOSCHENDAL
FOUNDED 1685



APPELLATION SERIES

BOSCHENDAL ELGIN SAUVIGNON BLANC

VINTAGE: 2025

WINE OF ORIGIN: Elgin

VARIETIES: 100% Sauvignon Blanc

Boschendal Elgin Sauvignon Blanc is singular in its expression of the pristine geographical nuances and unique character typical of its cool climate vineyard origins.

IN THE VINEYARD

This Sauvignon Blanc comes from the highest vineyard in Elgin, planted on a mountain plateau 500m above sea level and only 18km from the cool Atlantic Ocean.

As one of South Africa's most distinctive cool-climate appellations, Elgin is defined by elevation, maritime influence and a long, measured ripening season, making it especially well suited to Sauvignon Blanc of purity, tension and aromatic precision.

The vineyard is one of the latest-ripening sites in the Cape, allowing the fruit to develop slowly while retaining natural acidity and fine fruit concentration. Rooted in well-drained Bokkeveld shale soils, the site contributes freshness, structure and a clear mineral line. Grapes were harvested by hand at an average of 22.7°B, with bunch selection carried out in the vineyard. The fruit was then transported to the cellar in small bins under cool conditions, preserving berry integrity and protecting the purity of the fruit from vineyard to press.

IN THE CELLAR

A second berry sorting by hand takes place on arrival at the cellar, ensuring that only the finest Sauvignon Blanc fruit is carried forward. The grapes are given eight hours of skin contact before gentle pressing, allowing careful extraction of flavour, texture and aromatic detail while preserving the wine's cool-climate purity.

Fermentation takes place at a controlled 16°C in a combination of 2500ℓ foudres and 300ℓ French oak barrels. The wine is then left on its primary lees after fermentation, with weekly lees stirring for the first eight weeks and monthly stirring thereafter. This

patient bâtonnage builds texture, weight and complexity on the mid-palate, while maintaining the freshness and precision that define Elgin Sauvignon Blanc.

The wine is matured for seven months, with 60% in 2500ℓ foudre and 40% in 300ℓ French oak barrels, of which 16% is new oak. This considered oak regime brings subtle structure, polish and length without overpowering the purity of the fruit.

WINEMAKER'S TASTING NOTES

Pale gold with a bright green hue. The nose is expressive and layered, opening with passion fruit, lime zest and white grapefruit, followed by more intricate notes of Persian lime and lemongrass. Subtle oak adds quiet complexity without masking the wine's cool-climate purity.

The palate is vibrant and finely textured, showing key lime, tropical fruit and a distinctive mineral core. Lees contact and careful oak maturation bring breadth and softness to the mid-palate, balanced by precise acidity, chalky freshness and a long, zesty finish. This is an elegant, age-worthy Sauvignon Blanc with the clarity, tension and depth that define Elgin at its best.

TECHNICAL ANALYSIS

Alc: 13.5% vol | RS: 2 g/l
TA: 6.25 g/l | pH: 3.17

AGEING POTENTIAL

Pair with fresh oysters, grilled prawns, line fish, goat's cheese, asparagus risotto, citrus-dressed salads and herb-roasted chicken. Also a strong match for richer seafood dishes and lightly spiced Asian cuisine.

