

## Laborie Sauvignon Blanc 2003

The wine has typical greenpepper and grassy flavours, as well as hints of tropical fruit. On the palate, it is pleasant and dry, with a lively acidity.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Laborie Wines

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 13.3 % vol   rs : 1.5 g/l   pH : 3.4   ta : 5.7 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Herbaceous

**pack :** Bottle

**ageing :** It has a maturation potential of two years.

**in the vineyard :** Climate: Wet winters and warm summers, tempered by cool ocean breezes from over the mountain.

Soil: Weathered granite and clovelly from Paarl Mountain.

**about the harvest:** Grapes were harvested at 22Â° Balling, after which 24 hoursâ€™™ skin contact was allowed.

**in the cellar :** Grapes were fermented with selected yeast and left on the lees for a short period to give complexity and an earthy character.

