

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.



Laborie Wines

Paarl

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