

## Louiesenhof Sauvignon Blanc 2004

Full-bodied with abundant flinty, grassy tones on the nose followed by ripe fig, melon and gooseberry flavours on the palate. Pleasant lingering finish.

Serve chilled (12 - 15°C). The ideal wine with grilled fish, crayfish, oysters, shellfish, asparagus, risotto, grilled sole or pasta salads.

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

**winery** : Louiesenhof

**winemaker** : Stefan Smit

**wine of origin** : Coastal

**analysis** : **alc** : 13.5 % vol **rs** : 1.7 g/l **pH** : 3.28 **ta** : 6.0 g/l

**type** : White **style** : Dry

**pack** : Bottle

**ageing** : Drinking well now, but will gain in complexity if cellared for up to two years from vintage.

**in the vineyard** : The Sauvignon Blanc grapes were grown on a cool South-facing slope.

