

Lushof Sauvignon Blanc 2005

Michelangelo Awards 2005 - Gold

An unwooded, medium bodied wine showing varietal granadilla, lime and grass characteristics, backed up by the structure, complexity and pineapple richness afforded through lees aging. The latter adds depth and substance to those primary fruit flavours, to give a well rounded and instantly attractive wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lushof Wine Estate

winemaker : Daniel Hudson

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.5 ta : 6.0 g/l so2 : 125 mg/l fso2 : 40 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

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ageing : Up to 2 years.

in the vineyard : Location: North-west slopes of the Helderberg

Altitude: 350 - 370 m

Distance from sea: +/- 10 km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 99 + 110

Age of vines: 6 - 19 years

Trellising: Vertically shoot positioned

pruning: 2 node spurs

about the harvest: The grapes were harvested on 14 February 2005.

in the cellar : Some skin contact at crush, highly reductive and minimal handling (using dry ice), cool fermentation. Light filtration using only filter sheets.

The wine was bottled on 8 August 2005.

Production: 644 x 6 cases

