

Louiesenhof Sauvignon Blanc 2005

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.

