

Laborie Sauvignon Blanc 2005

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** : 12.36 % vol **rs** : 2.5 g/l **pH** : 3.2 **ta** : 6.48 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.

