

## Aprilskloof Sauvignon Blanc 2008

Being a warm climate Sauvignon Blanc, this wine displays more tropical fruit as opposed to the grassy, asparagus flavours of a cooler climate Sauvignon Blanc. The wine has a pleasing mouth-feel, good length and minerality typical of the granitic soils it is grown on.

This is a lovely summer time wine to be enjoyed in its youth with salads or poultry and fish dishes.

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

**winery :** Lammershoek Farms & Winery

**winemaker :** Albert Ahrens

**wine of origin :** Swartland

**analysis :** alc : 13.0 % vol    rs : 5.3 g/l    pH : 3.18    ta : 5.5 g/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Cork

**in the vineyard :** The grapes are hand harvested from low-yielding, 28 year old dry land bush-vines.

**about the harvest:** The grapes are picked at around 22° Balling and early in the day to preserve the Sauvignon Blanc flavour components which tend to evaporate at higher temperatures.

**in the cellar :** The grapes are then cooled to 2° C overnight in a cold room before processing. The grapes are destemmed, crushed and pressed. The juice is then transferred to stainless steel tanks for settling and fermentation. Fermentation takes place under controlled conditions for 3-4 weeks. After completion the wine is biologically stabilised and kept on the lees until filtration and bottling two months later.

