

Laborie Sauvignon Blanc 2008

This medium bodied white wine has an abundance of lime and green apple flavours. It is complimented by a hint of passion fruit and flintiness. The wine has a clean finish and lingering aftertaste.

Serve chilled on its own or with light fish and chicken dishes as well as salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 12.80 % vol rs : 1.62 g/l pH : 3.23 ta : 6.30 g/l

type : White style : Dry

pack : Bottle closure : Cork

in the vineyard :

About the area: South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

Vintage conditions: Slow ripening conditions resulted in a later than usual start to the 2008 harvest. The cool and wet conditions during the 2007 winter period resulted in small berries with concentrated flavours. Slow ripening ensured slow sugar and phenolic development creating high expectations of the 2008 harvest.

about the harvest: Harvest date: End of Jan - middle Feb

in the cellar : Grapes were harvested at optimal ripeness from areas ranging from Stanford in the Southern Coast to Malmesbury in the Swartland. The juice was then fermented with chosen yeast and the wine was left on the lees for a short period to give extra complexity.



Laborie Wines

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LABORIE

To good friends, to good wine