

## River Garden Sauvignon Blanc 2009

The wine has a bright colour with green tinge. Fresh fruity flavours of figs, green peppers and salad greens dominate with tones of tropical fruit and lime. The wine has a crisp acidity with zesty finish.

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

**winery :** Lourensford Wine Estate

**winemaker :** Hannes Nel

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol rs : 1.53 g/l pH : 3.27 ta : 6.3 g/l

**type :** White **style :** Dry **body :** Medium **taste :** Fruity

**pack :** Bottle **closure :** Screwcap

**in the vineyard :** **Altitude:** 100 - 200m above sea level

**Age of vines:** 5 - 10 years

**Origin:** Grapes sourced from various sites on Lourensford.

**Soil:** Various soil profiles particular to the Western Cape.

The Sauvignon Blanc grapes hail from the high-lying Blue gum blocks. All grapes were harvested in the cool of the morning and on arrival at the cellar bunch selection took place. The vineyards are about 5km from the Atlantic Ocean and enjoy a maritime climate. The soils are mix of decomposed granite and schist which have average to high vigor. The Sauvignon Blanc clones are mostly SB 10. The vine plants are trained on a seven-strand Double Perold system and drip irrigation is applied.

**about the harvest:** Harvested in the early morning hours of February 2009.

**in the cellar :** On arrival at the winery bunch sorting was carried out to eliminate inferior quality grapes. Gentle destemming and crushing followed.

The mash was pumped through a must chiller directly to the presses. After pressing the juice was collected in a settling tank and treated with pectolytic enzymes. The next day the clean juice was transferred to a fermentation tank and inoculated with chosen yeast strains. Fermentation lasted for about 3 weeks after which the wine was left on the primary lees for a month.

