

Eden Crest Sauvignon Blanc / Chardonnay / Viognier 2009

The wine has a light straw-yellow colour with green tinge. Fresh pineapple, litchi and tropical aromas characterize the nose. The palate is juicy and smooth with a refreshing crispness.

Serve between 13 and 15°C with fresh garden salads, cold meats and seafood.

variety : Sauvignon Blanc | 74% Sauvignon Blanc, 21% Chardonnay, 5% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 13.0 % vol rs : 3.36 g/l pH : 3.36 ta : 6.16 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Enjoy up to 3 years after the vintage.

in the vineyard : Altitude: 100 - 500 m above sea level

Age of vines: 4 - 9 years

Origin: Grapes from Lourensford Wine Estate.

Soil: Situated on a variety of soils derived from decomposed granite and sandstone.

about the harvest: Harvested in February and March 2009.

in the cellar : All grapes were sorted for quality purposes after arrival at the winery. De-stemming and crushing followed after which the mash was conveyed to the presses via a mash cooling system that rapidly cooled the mash to 6 - 8°C. Light pressing followed and the juice was settled overnight at about 10°C. The clarified juice was racked to a fermentation tank where it was inoculated with a chosen yeast strain. Alcoholic fermentation was carried out between 14 to 18°C.

