

Lourensford Winemakers Selection Sauvignon Blanc 2009

The wine has a light, straw-yellow colour with a fresh green tinge. Fresh green fig, asparagus, kiwi fruit and grassy aromas characterize the nose. The palate is mineral and smooth with a refreshing crispness and depth in structure and with green fruit flavours that lingers on the aftertaste.

Serve between 13 and 15°C with salads, fresh line fish or seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 13.5 % vol rs : 1.05 g/l pH : 3.1 ta : 6.8 g/l

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

pack : Bottle **closure :** Screwcap

Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : Enjoy up to 3 years after the vintage.

in the vineyard : Altitude: 300m above sea level

Age of vines: 8 years

Origin: Grapes from Lourensford Wine Estate overlooking False Bay.

Soil: Situated on decomposed granite soil.

about the harvest: Harvested early morning in February 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. The juice was left on the skins for 3 - 12 hours before pressing was started. 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 12 to 14°C.

