

Lourensford Sauvignon Blanc 2009

The wine has a bright colour with green tinge. Generous whiffs of tropical fruits, asparagus, green figs, gooseberries and green peppers characterize the nose. The flavours on the nose follow through to the palate to create a well balanced wine with lingering aftertaste.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 3.4 g/l pH : 3.5 ta : 6.9 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : The Sauvignon Blanc grapes hail from eleven different blocks on Lourensford while the Semillon comes from the Last Gift block situated on the valley floor. 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 a mix of decomposed granite and schist which have average to high vigour. The Sauvignon Blanc consists of six different clones. The vine plants are trained on seven-strand Double Perold system and drip irrigation is applied.

Vintage

The Vintage was preceded by ideal, cool growing conditions with rain in Spring and early Summer. Conditions were slightly spoiled by an intense heat wave in the last two weeks of January. Things normalized again after that although untimely rain in February did cause some rot. Generally berries were smaller with more concentrated fruit.

about the harvest: Grapes were harvested early in the morning to retain their cool temperatures. Loads were protected en-route to the winery and dry ice pellets were applied to create a reductive environment during processing.

in the cellar : After destemming and crushing the mash was pumped through a mash cooler to the press. In-line sparging with Nitrogen gas and Carbon dioxide was applied to protect the juice from oxidation. A brief moment of skin contact was allowed and light pressing followed. Pressings were separated from the first run and fermented separately. The wines were fermented between 13 and 15°C with the aid of chosen yeast strains.

