

Lourensford Estate Sauvignon Blanc 2011

Bright colour with green tinge. Lovely cape gooseberry and ripe fig flavours with hints of greener kiwi fruit. It finishes with a pleasant freshness.

To be enjoyed with simplistic, raw, fresh produce. It complements seafood and couples well with pasta, squid or a starter of tomato and goat's cheese. The wine will do well with a warm lemon and thyme chicken dish served with steamed asparagus. Serve this wine between 12°C - 14°C for the best results.

variety : Sauvignon Blanc | 90.2% Sauvignon blanc, 5.2% Nouvelle, 4.6% Semillon

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.17 ta : 6.8 g/l

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

pack : Bottle **closure :** Screwcap

International Wine Challenge 2012 - Bronze

Decanter World Wine Awards 2012 - Bronze Medal

ageing : This vintage can be enjoyed up to 2013 but will reach its best drinking potential towards the end of 2012 and with optimum cellaring will only peak towards the middle of 2013.

in the vineyard : Altitude: 200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes

Age of vines: 4-11 years

Rootstock: 101-14 Mgt

Clones: SB108, SB133, SB242, SB316, SB317

Slopes: Situated on a Western facing slope

Row direction: South-West to North-East on terraces

Soil type: Tukululu soil

about the harvest: The harvest dates were 25th February - 2nd of March 2011.

in the cellar : It was a very dry season with a shorter ripening period resulting in lower acidity at the desired sugar levels in the grapes. Careful canopy management was done to make sure the grapes see just enough sunlight to keep them healthy and produce balanced fruit flavours.

No wood treatment but the wine spent 6 months in tanks on it's primary lees

