

River Garden Sauvignon Blanc 2010

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 | 85% Sauvignon Blanc, 15% Semillon

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.54 g/l pH : 3.36 ta : 6.01 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now or keep for a further three years.

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.

about the harvest: The grapes were harvested in the early morning hours of February 2010 to protect the delicate fruit flavours.

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 mash cooler directly to the press. After gentle 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 about 2 - 3 weeks after which the wine was left on the primary lees for a month before blending.

