

Lourensford Estate Sauvignon Blanc 2010

The wine has a bright colour with a light 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.

Enjoy on its own or with salad greens, grilled chicken and cold meat.

variety : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Semillon

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.53 g/l pH : 3.31 ta : 6.30 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Up to 2 years from vintage date.

in the vineyard : These south facing vineyards are situated 200 – 300 metres above sea level. The grapes are sourced from the best sites in Lourensford overlooking False Bay. Soils situated on Sweetwater soil profiles.

about the harvest: The grapes are harvested by hand in the early 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 de-stemming and crushing followed. A brief moment of skin contact was allowed and light pressing followed. The wines were fermented between 13 and 15°C with the aid of chosen yeast strains.

