

Louisvale Sauvignon Blanc 2010

A fresh and crisp, well-structured wine with a greenish tinge. This Sauvignon has a creamy palate and a smooth, lingering finish.

Designed to be a refreshing appetiser and complements light meals, pork and fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Louisvale Wines

winemaker : Simon Smith

wine of origin : Devon Valley, SBosch

analysis : alc : 13.0 % vol rs : 2.3 g/l pH : 3.13 ta : 7.7 g/l va : 0.54 g/l so2 : 105 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Soil type: Decomposed granite

about the harvest: Harvest date: February 2010

Sugar at harvest: 23° Balling

Fruit acid at harvest: 8.0 g/l

in the cellar : Maturation: Tank fermented

Bottling date: October 2010

