

## Lourensford Winemakers Selection Sauvignon Blanc 2010

Soft tones of gooseberries, asparagus and green pea-pod, supported by a pleasant and well-defined mineral definition. The sophisticated and elegant structure produces an enjoyable, lengthy finish. Will develop over time.

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.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Lourensford Wine Estate

**winemaker :** Hannes Nel

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol    rs : 1.6 g/l    pH : 3.22    ta : 6.1 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Mineral

**pack :** Bottle    **closure :** Cork

**ageing :** This vintage can be enjoyed up to 2013 but will reach its best drinking potential towards the middle of 2012 and will possibly peak only 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: 10 years

Rootstock: 101-14 Mgt

Clones: SB133

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 date was the 1st of March 2010.

**in the cellar :** It was a cool season with a long ripening period resulting in higher acidity and sugar level 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.

The fruit was picked by hand early in the morning to protect the very delicate flavours. 15% of the wine was transferred to old French barrels halfway during fermentation and after completion of fermentation, blended back as one. It then spent 6 months on its primary lees in the tank. 3190 bottles were produced.

