

The River Garden Sauvignon Blanc 2011

Lovely tropical fruit flavours of melon, pears and litchi supported by fresh crispness. A delightful and balanced everyday drinking wine.

It is a refreshingly versatile wine that will go with fresh green salads, gazpacho and seafood or to be enjoyed outdoors with your favourite picnic. Best served ice cold and would not mind a block of ice or two.

variety : Sauvignon Blanc | 96.9% Sauvignon blanc, 3.1% Semillon

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.27 ta : 6.6 g/l

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

pack : Bottle **closure :** Screwcap

ageing : This vintage can be enjoyed up to 2013.

in the vineyard : Altitude: 100-200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 5-10 years

Rootstock: 101-14 Mgt

Clones: SB10, SB11, SB316, SB242

Slopes: North Eastern and flat laying areas

Row direction: North South

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and

about the harvest: The harvest dates were between 18 February and 3 March 2011.

in the cellar : It was a very dry season with a shorter ripening period. The grapes were picked by hand at an average of 23.5 - 24.0 brix sugar.

After de-stemming and crushing, the mash was cooled to 6°C - 8°C. Following overnight settling, the wine was racked and fermentation controlled at 14°C to preserve the fresh fruity flavours.

