

## Leeuwenjacht Leuwenblanc 2011

Apple, guava, melon and straw. Earthy flavors of tea and lime finish the crisp palette. Blended from Sauvignon Blanc, Nouvelle and Chenin Blanc but certified as a dry white wine.

**variety :** Sauvignon Blanc | Sauvignon Blanc, Nouvelle and Chenin Blanc

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Paarl

**analysis :** alc : 11.81 % vol    rs : 3.8 g/l    pH : 3.18    ta : 7.0 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

**in the vineyard :** The build up to the 2011 vintage was an interesting and challenging one. Winter cover crops were sown in near - perfect conditions and good winter rains ensured that the dams were full. Record rains in November cause some concern, but a combination of good luck and good planning ensured that our crop stayed healthy. The warm days of December and cool evenings resulted in very little irrigation being needed. During the ripening season a few heat waves had us jumping around, but by making intelligent picking decisions, we ultimately produced very fine wines and a vintage with intense varietal character wines.

**in the cellar :** A basic recipe for a clean, crisp wine. All processes takes place with speed and in cool conditions. Picking very early / at night. Crushing and pressing with no skin contact or extractions of tannins. Settling for 24hours and a clean, very cool fermentation to produce this very clean, crisp wine. Very little intervention in the winery.

