

The River Garden Sauvignon Blanc 2012

Pungent tropical fruit flavours of melon, pears and litchi supported by fresh crispness with kiwi fruit and guava undertones, makes this a delightful and everyday 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

variety : Sauvignon Blanc | 99.4% Sauvignon Blanc, 0.6% Semillon

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Western cape

analysis : alc : 13.5 % vol rs : 1.2 g/l pH : 3.25 ta : 6.9 g/l

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

pack : Bottle **closure** : Screwcap

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

Age of vines: 6-11 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 Pinedene

about the harvest: A cool winter allowed the vines to go into proper dormancy. We were expecting a very different scenario with the cool start to Spring and early Summer which we thought would delay the start of harvest. Then, suddenly, the heat rose in early January and again in early February. However, for the most part, February and March were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night temperatures that in some cases were 1.5-2 C lower compared with the average for February. This helped the fruit to retain aromas and flavours. The harvest dates were 23 February to 12 March 2012.

