

Lourensford Winemakers Selection White Blend 2009

The wine has a pale, bright colour. Intense tropical fruit nose with citrus notes supported with guava, peach and apricot and hints of sweet spices. There are hints of wood aged characters but no visible oak. Beautifully crafted wine with deep flavours following the nose. Good balance and acid with a long, lovely finish.

A perfect aperitif or paired with simplistic, raw, fresh produce. This wine will also complement fresh tomato and goat's cheese salad or a warm lemon and thyme chicken dish served with steamed vegetables like parsnips, fennel or asparagus. For the best results this wine should be decanted 30 minutes to an hour before consumption. Serve this wine between 12-14 C for the best results.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 27% Chardonnay, 3% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.13 ta : 6.5 g/l

type : White

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

International Wine and Spirits Competition 2013 - Bronze Medal
Old Mutual Trophy Wine Show 2013 - Bronze (Museum Class)

ageing : This wine is super now, 3 years after vintage, yet has development potential stretching 4-6 years up to 2018 under perfect cellaring conditions.

in the vineyard : Altitude: 200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes.

Age of vines: 9 years

Rootstock: 101-14 Mgt

Clones: SB 133

Slopes: Situated on a Western facing slope Row direction: South-West to North-East on terraces

Soil type: Tukululu soil

about the harvest: It was a moderate to warm season with heat-wave conditions during the beginning of February. Careful canopy management was done to ensure that 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. Harvest dates were the 20th -25th of February 2009.

in the cellar : The Sauvignon blanc component spent 9 hours on the skins before gentle pressing and reductive handling and fermented in 3rd fill barrels with minimal handling. Depth and the layered structure were built into the wine with a portion of the top barrel of wild ferment Chardonnay. The blend was rounded off with a drop of our best fermented Viognier.

