

Lourensford Estate Sauvignon Blanc 2012

Bright colour with green tinge. Tropical fruits with kiwi and fig undertones on the nose. Hints of passion fruit and pineapple contribute to the layered mix on the pallet and is supported with a balanced acidity and creamy core.

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 or a chicken style tomato bredie with well balanced acidity. Serve this wine between 12-14 C for the best result

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.15 ta : 7.6 g/l

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

pack : Bottle **closure :** Screwcap

International Wine Challenge 2012 - Bronze

Decanter World Wine Awards 2012 - Bronze Medal

ageing : This vintage can be enjoyed up to 2015 but will reach its best drinking potential towards the end of 2013 and with optimum cellaring will only peak towards the middle of 2014.

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

Age of vines: 5-12 years

ootstock: 101-14 Mgt

Clones: SB108, SB133, SB242, SB316, SB317

Slopes: Situated on a Western facing slope

Row direction: South-West to North-East on terraces

Soil type: Tukulu soil

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 1-9 March 2012

in the cellar : It was a very dry season with a shorter ripening period resulting in lower acidity at the desired sugar levels 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.

No wood treatment but the wine spent 6 months in tanks on it's primary lees

