

Lourensford Winemakers Selection Sauvignon Blanc 2011

Soft minerality tones on the nose that is followed through on the pallet where passion-, kiwifruit and gooseberry flavours combine with hints of ripe fig to add to the layered mix. A brilliant linear acidity lends length to linger.

To be enjoyed with simplistic, raw, fresh produce. It complements seafood and pairs 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. Serve this wine between 12° - 14° C for the best results.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 2.5 g/l **pH** : 3.23 **ta** : 6.9 g/l

type : White **style** : Dry **body** : Full **taste** : Mineral

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

ageing : This vintage can be enjoyed up to 2016 but will reach its best drinking potential towards the end of 2013 and will possibly peak only towards the middle of 2014. Consider decanting this wine to release the elegant fruit flavours from now to the end of 2013.

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

Age of vines: 11 years

Rootstock: 101-14 Mgt

Clones: SB133

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 very dry season with a shorter ripening period resulting in lower acidity at the desired sugar level 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. The fruit was picked by hand early in the morning to protect the very delicate flavours. The harvest dates were 26 February to 2 March 2011.

in the cellar : Cultivar: 100% Sauvignon Blanc

Wood: no wood contact

