

The River Garden Sauvignon Blanc 2013

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. Best served ice cold.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.42 ta : 6.7 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This vintage can be enjoyed up to 2015 but will reach its best drinking potential towards the end of 2014.

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

Age of vines: 7 - 12 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 and wet winter allowed vines to go into proper dormancy. We experienced severe winds at the end of November and heat wave conditions at the end of December. Luckily this did not affect the sensitive flowering and ripening stages too much. A cool summer followed with the highest rainfall for February in many years. This resulted in slower ripening and the ability to harvest at lower sugar levels and with good canopy management and perfect harvest decisions we manage to bring the fruit in in prime condition. This resulted in refined wines with elegance and good natural acidity. The harvest dates were 11th February - 6th March 2013

in the cellar : Closure: Aluminium screwcap with Saran/Tin liner

Cultivar: Sauvignon Blanc

Wood: No wood treatment

