

The River Garden Sauvignon Blanc 2014

Pungent tropical fruit flavours of litchi, pineapple, guava, kiwifruit and granadilla supported by fresh crispness and lime, paw-paw, passion fruit and green pepper undertones, makes this a delightful and balanced everyday wine.

It is a refreshingly versatile tapas style wine that will go with fresh green salads, gazpacho and seafood or to be enjoyed outdoors with your favourite picnic Best served ice cold and would not mind a block of ice or two.

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 : 3.40 ta : 6.3 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This vintage can be enjoyed up to 2016 but will reach its best drinking potential towards the end of 2015.

in the vineyard :

A cool and very wet winter allowed vines to go into proper dormancy. We experienced lots of rain, thunder storms and floods in August and November. Luckily this did not affect the sensitive flowering and ripening stages too much. The thunder storms and rain resulted in good growth of the vines after budburst. We had very little damaging South Easter winds at the start of summer that resulted in good budburst and flowering of the vines and a record harvest. The summer was fairly cool which resulted in slower ripening and the ability to harvest at lower sugar levels. With good canopy management and perfect harvest decisions we managed to bring the grapes in at the desired time. This resulted in refined wines with elegance and good natural acidity.

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

Age of vines: 8 - 13 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: The harvest dates were 21th February - 5th March 2014.

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

Cultivar: Sauvignon Blanc

Wood: No wood treatment

