

Lourensford Winemakers Selection White Blend 2010

The wine has a pale, bright gold colour with fresh green tinge. Intense, tropical fruit nose with citrus and kiwifruit notes supported by guava, white peach, and apricot and hints of sweet spices. There are hints of wood aged characters but no visible oak. Beautifully crafted and sophisticated wine with lots of mystery and deep flavours following the nose and rich finesse of balanced fruit and acid and a long, lovely finish.

This is a thought provoking wine that is best enjoyed on its own and with good company. 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 : Western Cape

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.20 ta : 6.4 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 2019 under perfect cellaring conditions.

in the vineyard :

It was a moderate to warm season with heat-wave conditions during the beginning of February. 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.

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

Age of vines: 10 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: The harvest dates was between 26th of February - 11th of March 2010.

in the cellar :

Cultivar: 70% Sauvignon blanc, 27% Chardonnay, 3% Viognier Wood: The very best Sauvignon blanc component, which spent up to 6 hours on skins before gentle pressing and reductive handling, was fermented in a new 600 liter barrel with minimal handling. Depth and the layered structure were built into the wine with a portion of the top barrel of wild fermented Chardonnay. Finally the blend was rounded off with a drop of our best barrel fermented Viognier. This gave oiliness to the finish of the wine and acts as the "glue" between the Sauvignon blanc and Chardonnay.

Closure: Hand selected quality cork

Bottles produced: 1650

