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Lourensford Estate Sauvignon Blanc 2013

Pungent tropical fruit flavours of melon, pear and litchi, supported by fresh crispness with kiwifruit and green fig undertones. This is a delightful and balanced everyday drinking wine.

It is a refreshingly versatile wine that will go with fresh tomato and feta based salads, gazpacho and seafood or to be enjoyed outdoors with your favourite picnic. Best served cold and even with a block or two of ice.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 1.4 g/l **pH :** 3.08 **ta :** 7.3 g/l
type : White **style :** 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 in 2014.

in the vineyard :
A cool and wet winter allowed vines to go into proper dormancy. We experienced severe winds at the end of November and extreme heat wave conditions at the end of December. Luckily this did not affect the sensitive flowering and ripening stages too much. We experienced a cool summer 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 Sauvignon Blanc in without any rot or spoilage problems due to the wet conditions during the latter ripening stages. This resulted in refined wines with elegance and good natural acidity.

Altitude: 200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes
Age of vines: 7 - 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: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene.

about the harvest: The harvest dates were 20rd February - 2nd March 2013

in the cellar : Cultivar: 100%
Sauvignon blanc Wood: 20% of the wine were fermented in 300L French barrels and matured on gross lees for 6 months. Half of that underwent spontaneous fermentation.