

Lismore Barrel Fermented Sauvignon Blanc 2013

Barrel fermentation and extended lees contact contribute to this full bodied, elegant and well balanced wine. Floral notes of passion flower and fynbos, granadilla, guava, gooseberry and pear on the palate along with an underlying minerality which gives this unique terroir driven wine its signature.

This wine is an extraordinary accompaniment to fine cuisine with Cape Town's top chefs choosing to pair it with dishes such as Scallops with a Salsa Verde and Asian-fusion dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lismore Estate Vineyards

winemaker : _

wine of origin : Greyton

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.11 ta : 6.7 g/l

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

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

in the vineyard : Wine Made in the Soil

The vineyards are planted on East/Southeast facing slopes at 320 metres in the foothills of the Sonderend Mountain Range. The soils are deep decomposed shale. The aspect which faces away from the afternoon sun, combined with a generally low mean February temperature, lends to an extended ripening period that can put harvest 3-4 weeks later than traditional wine growing regions in South Africa. Sauvignon Blanc is a variety that expresses a very distinct and specific sense of place or "terroir". The distinct minerality of this Sauvignon Blanc is a clear indication of the cool climate in which it is grown.

Wine of Origin "Greyton" has been designated by SAWIS recognizing the special terrior of this region.

in the cellar : Winemakers' Notes

I love barrel fermented Sauvignon Blanc. Older 300 litre barrels were used for fermentation bringing forward richness and additional complexity. The wine was given extended less contact to contribute further to the rounder mouth feel and creaminess of this elegantly textured wine.

As with all Lismore wines, balance is the key. The bracing acidity that is customary in new world Sauvignons has been brought into balance with a carefully chosen pick date and the barrel fermentation. A full bodied, balanced wine was the goal.

