

Lourensford Estate Sauvignon Blanc 2014

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.

This wine will enjoy simplistic, raw, fresh produce. It complements seafood, especially fish that is steamed or grilled. It couples well with pasta, squid, or a starter of fresh tomato and goat's cheese. The wine will do well with a warm lemon and thyme chicken dish served with steamed vegetables like fennel or asparagus. It will also adore a chicken style tomato stew with well-balanced acidity. Serve this wine between 12° - 14° C for best results.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.17 ta : 6.9 g/l

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

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

ageing : This vintage can be enjoyed up to 2017 but will reach its best drinking potential in 2015.

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 managed to bring the Sauvignon blanc in without any rot or spoilage problems due to the wet conditions during the later 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: 8 - 13 years

Rootstock: 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 22rd February - 26th February 2014

in the cellar : Wood: Very slightly oaked (6%), where the wine fermented in old 300 and 600 liter barrels and matured on the gross lease for 9 months. Half of that was fermented natural/wild in barrel.

Closure: Aluminium screwcap with Saran/Tin liner.

