

Lourensford Estate Sauvignon Blanc 2015

Pungent tropical fruit flavours of Cape gooseberries, ripe figs and passion fruit, supported by a fresh crispness of kiwi fruit and green pepper with lemon grass undertones and a creamy finish, makes this a delightful and balanced everyday 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.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.24 ta : 7.0 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This vintage can be enjoyed up to 2018 but will reach its best drinking potential in 2016

in the vineyard : Altitude: 200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes Age of vines: 9-14 years 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:

A cool winter allowed vines to go into proper dormancy with budding that started a week or two earlier than usual. We did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. We experienced a fairly cool but very dry summer with moderate temperatures and cool nights that resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford. The vines were generally very healthy and in good balance and harmony. With good canopy management and perfect harvest decisions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance and good natural acidity.

The harvest dates were 13th February – 17th February 2015.

in the cellar : No wood.

