

The River Garden Sauvignon Blanc 2015

Pungent tropical fruit flavours of litchi, pineapple, guava, kiwifruit and granadilla supported by fresh crispness and lime, paw-paw, passion fruit and green pepper undertones, makes this a delightful and balanced everyday wine.

It is a refreshingly versatile tapas style wine that will go with fresh green salads, gazpacho and seafood or to be enjoyed outdoors with your favourite picnic Best served ice cold and would not mind a block of ice or two.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Western Cape
analysis : **alc** : 13.5 % vol **rs** : 1.7 g/l **pH** : 3.35 **ta** : 6.5 g/l
type : White **style** : Dry **taste** : Fruity
pack : Bottle **size** : 0 **closure** : Screwcap

ageing : This vintage can be enjoyed up to 2017 but will reach its best drinking potential towards the end of 2016.

in the vineyard : Altitude: 100-200m above sea level from various locations on Lourensford Wine Estate
Age of vines: 9-14 years
Rootstock: 101-14 Mgt
Clones: SB10, SB11, SB316, SB242
Slopes: North Eastern and flat laying areas
Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

about the harvest:

Lourensford Estate experienced a moderate wet winter that allowed vines to go into proper dormancy with budding that started a week or two earlier than usual. We did not have the usual severe South Easter winds at the start of summer. This resulted in very good and even 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 the Estate. The vines were generally very healthy and in good balance and harmony. With good canopy management and perfect ripening conditions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance, good natural acidity and structure.

The harvest dates were 5rd February – 18rd February 2015.

in the cellar : Closure: Aluminium screwcap with Saran/Tin liner
Cultivar: Sauvignon Blanc
Wood: No wood treatment

