

Lourensford Winemakers Selection White Blend 2011

The wine is layered with fragrant aromas and exotic flavours. Lemon blossoms, wild daisies and fresh asparagus aromas first appear on the nose infused with nutmeg, butterscotch, white peach and pear aromas. With every sip more and more flavours are exposed hinting towards roasted pineapple, ginger, lemongrass and rooibos and ever so slightly wild buchu, saffron, vanilla and also black truffles. There are hints of wood aged characters but no visible oak. It is a beautifully crafted and sophisticated wine with a rich finesse of balanced fruit and acid, ending in a long, lovely finish.

For the best results this wine should be decanted 30 minutes to an hour before consumption. Serve this wine between 12-14 C for the best results.

This is a thought provoking wine that is best enjoyed on its own and with good company. A perfect aperitif or paired with simplistic, raw, fresh produce. This wine will also complement fresh tomato and goat's cheese salad or a warm lemon and thyme chicken dish served with steamed vegetables like parsnips, fennel or asparagus.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 27% Chardonnay, 3% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.35 ta : 6.7 g/l

type : White

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

International Wine and Spirits Competition 2013 - Bronze Medal
Old Mutual Trophy Wine Show 2013 - Bronze (Museum Class)

in the vineyard : Altitude: 200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes.

Age of vines: 11 years

Rootstock: 101-14 Mgt

Clones: SB 133 Slopes:

Situated on a Western facing slope

Row direction: South-West to North-East on terraces

Soil type: Tukulu soil

about the harvest: It was a very dry season with a shorter ripening period resulting in lower acidity at the desired sugar levels in the grapes. Careful canopy management was done to make sure the grapes see just enough sunlight to keep them healthy and produce balanced fruit flavours. The fruit was picked by hand early in the morning to protect the very delicate flavours. The harvest dates were February - March 2011.

in the cellar : Cultivar: 80% Sauvignon blanc, 18% Chardonnay, 2% Viognier Wood: The very best Sauvignon blanc component, which spent up to 4 hours on skins before gentle pressing and reductive handling, was fermented in a combination of new and older 600 and 300 liter barrels with minimal handling. Depth and the layered structure were built into the wine with a portion (40%) of the top barrels of spontaneous fermented Sauvignon blanc and Chardonnay. Finally the blend was rounded off with a drop of our best barrel fermented Viognier. This gives oiliness to the finish of the wine and acts as the "glue" between the Sauvignon blanc and Chardonnay.

Bottles produced: 1650

MATURATION POTENTIAL This wine is super now, 3 years after vintage, yet has development potential stretching 4-6 years up to 2018 under perfect cellaring conditions.