

## Lourensford Limited Release White Blend 2012

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.

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 | 85% Sauvignon blanc, 13% Chardonnay, 2% Viognier

**winery :** Lourensford Wine Estate

**winemaker :** Hannes Nel

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol    rs : 2.6 g/l    pH : 3.04    ta : 7.7 g/l

**type :** White    **style :** Dry    **taste :** Fragrant

**pack :** Bottle    **size :** 0    **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: 12 years

Slopes: Situated on a Western facing slope

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

Soil type: Tukulu soil

**about the harvest:** A cool winter allowed vines to go into proper dormancy. We were expecting a very different scenario with the cool start to spring and early summer which we thought would delay the start of the harvest. Then suddenly, the heat rose in early January and again in early February. However, for the most part, February and March were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night time temperatures that in some instances was 1.5°C to 2°C lower compared with the average for February. This helped fruit to retain aromas and flavours. Harvest dates were February - March 2012.

**in the cellar :** Wood: 30% of the Sauvignon blanc moved to a second fill 600 liter French oak barrel halfway through fermentation. Another 30% Sauvignon blanc and the 13% Chardonnay went through spontaneous fermentation in 4th fill 300 liter barrels. The rest of the Sauvignon blanc and Viognier components started fermentation in stainless steel tank before being transferred to 3rd and 4th fill 300 liter French oak barrels to complete the fermentation. The wine spent 7 months in on its primary lees in barrel.

Bottles produced: 2590

