

Lutzville Sauvignon Blanc 2015

Crisp and fresh, this wine bursts with flavours of passion fruit, grapefruit and lime with a hint of freshly cut grass on the nose.

A perfect aperitif and matches well with grilled fish and white meats.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lutzville Vineyards

winemaker : Jaco van Niekerk

wine of origin : Lutzville Valley

analysis : alc : 11.5 % vol rs : 2.7 g/l ta : 7.6 g/l

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

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

ageing : Enjoy now.

in the vineyard : Our Sauvignon Blanc grapes come from the cool climate vineyards near Koekenaap in the Lutzville Valley.

about the harvest:

60% of the grapes were harvested early to provide grassy and fresh aromas while 40% of the grapes were harvested a month later to provide the tropical fruit flavours in this wine. All our Sauvignon Blanc grapes are harvested at night when it is cooler.

Yield: 10 - 12 tonnes / ha

in the cellar : After careful harvesting the grapes are pressed and only the free run juice is used. The juice is then left on the skins for 24 hours to develop its intensity of flavours. Afterwards, the juice is cold fermented and left on the lees for 3 months to instil body and depth to the wine before being bottled.

