

Longavi Sauvignon Blanc 2013

Crafted from premium selected vineyard parcels in the Valley of Leyda. A true expression of cool-climate terroir with a breathtaking intensity and richness.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt & Julio Bouchon

wine of origin :

analysis : alc : 13.6 % vol rs : 2.77 g/l pH : 3.42 ta : 3.42 g/l

type : White **body :** Full **wooded**

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

Tim Atkin'14: 92 points - 2013 vintage

Veritas'14: Double Gold - 2013 vintage

Michelangelo Wine Awards'14: 4.½ stars - 2013 vintage

ageing : Optimum drinking time: 2 - 5 years after release

This wine is a collaboration between Chilean producer Julio Bouchon and South African winemaker David Nieuwoudt. Longaví, meaning 'snake's head', draws on the spirit and legends of two continents. The vine wreath denoting the ouroboros, an ancient African symbol, represents nature's eternal cycle of renewal. The sacred condor soaring high above the Andes - man's messenger to the gods - represents the winemaker's freedom and search for perfection. Longaví wines will certainly please both man and the gods!

in the vineyard : Soil types: Clay and loam over a granite base

Origin of vines: Leyda valley yield per hectare: 8 ton/ha

Trellised: Perold system

Irrigation: Supplementary

about the harvest: Harvest date: 28 March 2013

Degree balling at harvest: Early morning hand harvested at 21.5° B

Yield per hectare: 8 ton/ha

in the cellar : Vinification: Reductive style, cold crushed at 8°C, skin contact for 6 hours, only free run juice used, settle for 3 days at 10°C

Fermentation: With selected yeast strain

Lees contact: Once fermentation is completed on 24 April, it remains on the lees for 2 months before bottling



Cederberg Cellar

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