

## Laborie Sauvignon Blanc 2016

This layered Sauvignon blanc shows prominent aromas of green fig, guava and flint, with hints of asparagus and green apple. The fresh and lively palate is well balanced with a linear acidity and a fruity finish.

Enjoy this wine on its own or with a variety of salads, white meat dishes and fresh seafood. Sauvignon Blanc is best enjoyed when it is chilled.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Laborie Wines

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 13.35 % vol   rs : 3.0 g/l   pH : 3.18   ta : 5.89 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Screwcap

2015 - Sommelier Wine Awards - Silver

**ageing :** Enjoy now or cellar for 20 months from vintage date.

### in the vineyard :

The vintage was dry, warm and early for the most part, with smaller berries and lower yields. Some varieties set inconsistently - even within the same bunch or cluster. The significantly smaller harvest coupled with the dry conditions induced earlier ripening. Reds look very good whereas the whites were challenging due to lower acids, but the winemaking team were up to the challenge and produced a solid performance.

