

Longavi Sauvignon Blanc 2017

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 : 12.5 % vol rs : 1.00 g/l pH : 3.24 ta : 6.79 g/l

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

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

Veritas '19: Bronze - 2017 vintage

Michelangelo Wine Awards '18: Gold - 2015 vintage

Veritas '16: Double Gold - 2015 vintage

Veritas '15: Double Gold - 2014 vintage

Veritas '14: Double Gold - 2013 vintages

ageing : 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: 10 March 2017

Degree balling at harvest: Early morning hand harvested at 23.5° B

in the cellar : Reductive style, cold crushed at 8° C, skin contact for 4 hours, only free-run juice used, settle for 4 days at 10°C; fermentation with selected yeast strain Once fermentation is completed on 1st April, it remains on the lees for 2 months before bottling.



Cederberg Cellar

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