

Cederberg Longavi Sauvignon Blanc 2018

A Sauvignon blanc concentrated in aromas of ripe asparagus, blackcurrant and passion fruit. It is a medium bodied wine with a lean and zesty palate.

Sunday chicken roast with an herby dressing, served with good quality fresh asparagus and zesty lemon butter sauce. Creamy chicken or fish dishes and a summer fruit salad could also work.

Cheese: Pairs well with Feta, "barbequed/braaiied" Haloumi, Mozzarella (with a basil and tomato salad) as well as a young pecorino.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt & Julio Bouchon

wine of origin :

analysis : alc : 12.5 % vol rs : 1.45 g/l pH : 3.22 ta : 5.5 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

ageing : 2 - 5 years after release.

Longaví means 'snake's head' and is also the name of a volcanic mountain at the foot of the Andes Mountains that Julio finds particularly inspiring. The Lonagvi range is made by two legends of different continents, Julio Bouchon from Chile and David Nieuwoudt from South Africa. The Sauvignon Blanc vineyards are situated in the Leyda Valley in Chile, a mere 8 km from the cool Pacific Ocean.

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

Planted: Leyda Valley

Yield per hectare: 8 ton/ha

Trellised: Perold system

Irrigation: Supplementary

Harvest date: 26 March 2018

about the harvest: Grapes are hand harvested early morning at 21-23.5 balling.

in the cellar : Grapes crushed at 8°C with approximately five hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. Finally, the wine is further matured on fine lees for additional four months with a monthly battónage of tank before the final blending and bottling.



Cederberg Cellar

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