

Lushof Sauvignon Blanc 2002

2002 was a warm vintage and the resulting ripeness complements perfectly the fresh acidity achieved from this elevated site. An unwooded, medium bodied wine showing varietal granadilla, lime and grass characteristics, backed up by the structure and complexity afforded through lees ageing. The latter adds depth and substance to those primary fruit flavours, to give a well-rounded and instantly attractive wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lushof Wine Estate

winemaker : Rod Easthope (consulting) and Daniel Hudson UK

wine of origin : Coastal

analysis : alc : 13.4 % vol rs : 1.6 g/l pH : 3.1 ta : 6.1 g/l

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

pack : Bottle

Michelangelo International Wine Award 2002 - Gold

ageing : Up to 2 years.

in the vineyard : Location: North West slopes of the Helderberg

Altitude: 110m

Distance from the sea: 10 km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 99

Age of vines: 3-16 years

Trellising: Vertically shoot positioned

Pruning: 2 node spurs

about the harvest: The grapes were harvested in February 2002.

in the cellar : Some skin contact at crush, highly reductive and minimal handling (using inert gas), cool fermentation. 10 weeks on gross lees post ferment. Sterile filtration at bottling. The wine was bottled on the 01 July 2002.

