

Louiesenhof Sauvignon Blanc 2003

Sold Out

SAA First Class Selection

Full-bodied with abundant flinty, grassy tones on the nose followed by ripe fig, melon and gooseberry flavours on the palate. Pleasant lingering finish.

Serve chilled (12 - 15°C). The ideal wine with grilled fish, crayfish, oysters, shellfish, asparagus, risotto, grilled sole or pasta salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Louiesenhof

winemaker : Theo Brink (Jnr)

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.05 ta : 7.8 g/l

type : White **style :** Dry

pack : Bottle

SAA Business Class Certificate Winner 2003

Veritas 2003 - Bronze

ageing : Drinking well now, but will gain in complexity if cellared for up to two years from vintage.

in the vineyard : The Sauvignon Blanc grapes were grown on a cool South-facing slope.

