

Lushof Sauvignon Blanc 2003

An unwooded, medium bodied wine showing varietal granadilla, lime and grass characteristics, backed up by the structure, complexity and pineapple richness afforded through lees aging. 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 : Daniel Hudson

wine of origin : Coastal

analysis : alc : 13.73 % vol rs : 1.6 g/l pH : 3.1 ta : 7.3 g/l

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

pack : Bottle

ageing : We recommend keeping this wine for up to two years.

in the vineyard : Location: North-west slopes of the Helderberg

Altitude: 110 metres

Distance from sea: +/- 10km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 99 + 110

Age of vines: 4 - 17 years

Trellising: Vertically shoot positioned

pruning: 2 node spurs

about the harvest: 2003 witnessed a near perfect growing season, a prolonged period of moderate temperatures resulting in uniform and intense ripeness and complemented by a fresh acidity from this elevated site.

These grapes were harvested on the 3rd and 14th of February 2003.

in the cellar : Some skin contact at crush, highly reductive and minimal handling (using inert gas), cool fermentation. 10 weeks on gross lees post fermentation. Sterile fermentation at bottling.

The wine was bottled on 30 June 2003.

Production: 750 cases.

