

# LOUIS

*by Louis Nel*

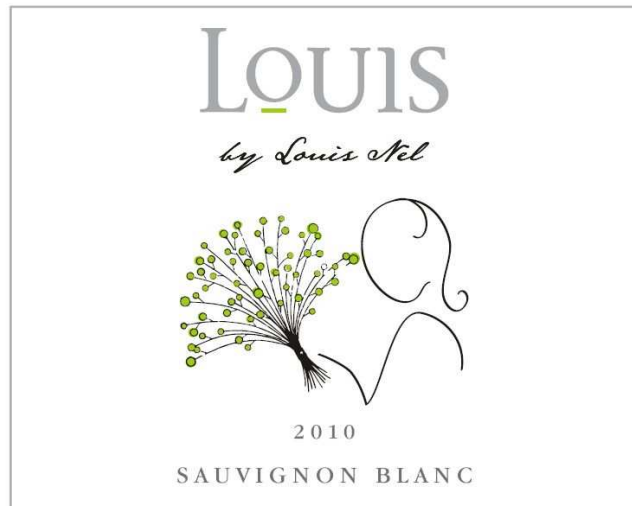
## Sauvignon Blanc 2010

### ANALYSIS

pH:	3.33
Residual Sugar:	3.5 g/l
Alcohol:	14.22 %
Total Acidity:	6.3 g/l
Bottling Date:	July 2010
Release date:	August 2010
Soil:	Hutton

### VARIETALS:

Sauvignon Blanc	90%
Semillon	10%



### Winemakers comments:

Lots of tropical fruit, litchi, passion fruit and guava flavours mix with fresh garden herbs on the nose, and follow through on the palate. The palate is broad for a Sauvignon Blanc, and has great fullness, with softness and length on the aftertaste.

### Winemaking Procedure:

The grapes are from Darling, and were transported in small lug boxes. It was such a small batch that the Semillon was crushed together with the Sauvignon Blanc. After pressing the juice was allowed to settle for two days, then racked and fermented cold. The wine was left on the lees for three months, while 10% spent three in an oak barrel.

**Serving temperature:** 8-10 °C

**Food Suggestions:** Sushi, asparagus spears with Hollandaise sauce and freshly caught crayfish.