

LOUIS

by Louis Nel

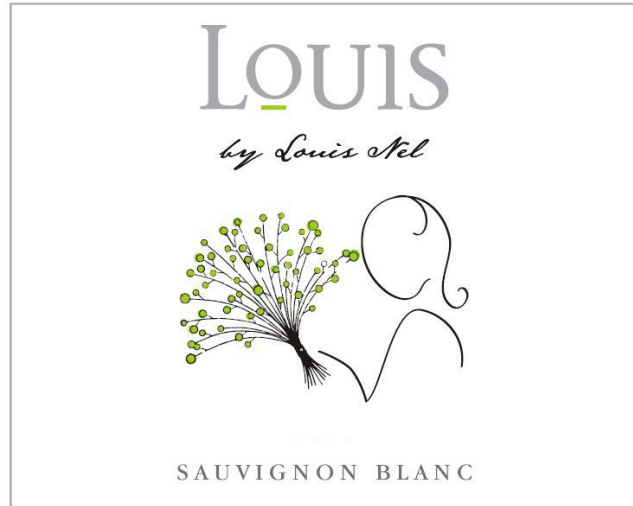
Sauvignon Blanc 2011

ANALYSIS

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|-----------------|----------------|
| pH: | 3.41 |
| Residual Sugar: | 3.6 g/l |
| Alcohol: | 14.10 % |
| Total Acidity: | 6.2 g/l |
| Bottling Date: | September 2011 |
| Release date: | October 2011 |
| Soil: | Hutton |

VARIETALS:

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|-----------------|-----|
| 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.

Serving temperature: 8-10 °C

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