

LOUIS

by Louis Nel

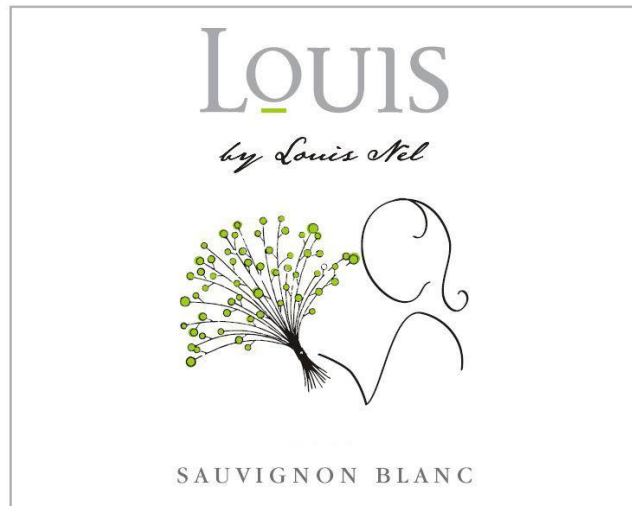
Sauvignon Blanc 2012

ANALYSIS

pH: 3.37
Residual Sugar: 3.4 g/l
Alcohol: 13.8%
Total Acidity: 6.1 g/l
Bottling Date: Julie 2012
Release date: Augustus 2012
Soil: Hutton

VARIETALS:

Sauvignon Blanc 100%



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. 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.