

LOUIS

by Louis Nel

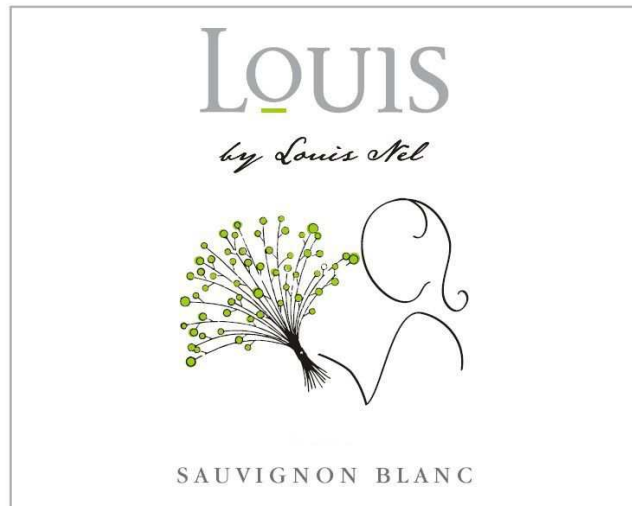
Sauvignon Blanc 2014

ANALYSIS

pH:	3.37
Residual Sugar:	3.7 g/l
Alcohol:	13.7%
Total Acidity:	6.3g/l
Bottling Date:	June 2014
Release date:	July 2014
Soil:	Hutton

VARIETALS:

Sauvignon Blanc	100%
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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. The wine also contains a percentage of Sauvignon blanc that was wild fermented in old French barrels.

Serving temperature: 8-10 °C

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