



LOCH LYNNE

Vineyards of Durbanville

Sauvignon Blanc 2011

<i>Origin:</i>	Durbanville, Western Cape, South Africa
<i>Analysis:</i>	Alcohol: 12.61% RS: 1.2g/l Total Acid: 6.8g/l pH: 3.38
<i>Blend:</i>	100% Sauvignon Blanc
<i>Terroir:</i>	Slope: Southern slopes Soil: Deep red Hutten Climate: Moderate with cooling sea breezes from the Atlantic Ocean
<i>Viticulture:</i>	Yield: .95 ha, Block SB 1 Trellising: 4-wire Perold Age of vines: 10-years Irrigation: Dry-land conditions
<i>Oenology:</i>	Harvested early morning at optimum fruit intensity in the grapes. Juice cold-settled for 24 hours. Cold fermentation in stainless steel tank. Wine stored on lees for 3 months before bottling. No malolactic fermentation
<i>Winemakers' notes:</i>	The nose shows flavours of gooseberry, ripe fig and hints of grass. The palate is fresh crisp and well balanced with a long after taste.
<i>Food suggestions:</i>	Can be enjoyed with seafood, green salad and poultry, or on its own.

