



# Sir Lambert

## Sauvignon Blanc 2011

**Origin:** Lamberts Bay; Cape West Coast; South Africa

**Blend:** 100% Sauvignon Blanc

**Analysis:**

<b>Alc:</b>	13.71%
<b>Total Acid:</b>	6.9g/l
<b>RS:</b>	1.9g/l
<b>pH:</b>	3.44

**Terroir:**

<b>Slope:</b>	South-facing slopes
<b>Soil:</b>	Limestone soil
<b>Climate:</b>	Moderate with cooling sea breezes from the Atlantic Ocean.

**Viticulture:**

<b>Yield:</b>	6 t/ha
<b>Trellising:</b>	4 wire Perold
<b>Age of vines:</b>	7 years
<b>Irrigation:</b>	Additional micro irrigation

**Oenology:**  
The grapes are harvested early morning. Harvesting is done by hand.

**Maturation:**  
Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the terroir of its origin. After fermentation the lees were stirred up once a week for concentration and mouth feel.

**Winemaker's notes:**  
A crisp, dry and racy Sauvignon Blanc. Flinty at first with fresh green asparagus and a hint of gooseberry filling out the palate. A mouthful of exotic fruit with a perfect acid balance.

**Food suggestions:**  
A great aperitif. Ideally suited to sushi, shellfish and summer salads.

**Awards:**  
2008 vintage: 4 Stars - John Platter Wine Guide'10  
2008 vintage: Gold - Michelangelo International Wine Awards '08