



Sir Lambert

WINE OF ORIGIN LAMBERT'S BAY
CAPE WEST COAST

Winemakers Notes

A crisp, dry and racy Sauvignon Blanc. Flinty at first with green peas, asparagus and a hint of gooseberries filling the palate. A mouthful of exotic fruit with a perfect acid balance.

Style

Premium quality. Fresh, medium-bodied wine

Cultivar

100% Sauvignon Blanc

Tons Per Hectare

0.7 t/ha

Age Of Vines

3 years

Soils

Lime stone soil

Trellising

4 Wire Perold system

Irrigation

Addition irrigation

Harvesting

Early morning, harvesting is done by hand.

Vinification

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

Analysis

Alc: 12.71%
RS: 2.2g/l
TA: 6.9g/l
pH: 3.27

Food Suggestions

A great aperitif. Ideally suited to sushi, shellfish and summer salads.

Price

R65 ex cellar

S 32°05' 524" E 18°18' 195"