

LOUIS

by Louis Nel

Notes on the 2010 Sauvignon Blanc

The most important thing is the grapes

Louis has made enough Sauvignon Blanc to know that the whole secret is the grapes. Normally in a big cellar you would be able to pick your best sauvignon Blanc and blend away the rest, but because he only had one tank, it had to be good from the word go.

With this unwavering standard in mind Louis wasn't going to make Sauvignon Blanc unless he had good grapes, and finally in December he heard of these amazing grapes. Darling is supposed to be a warm region, but few people know that if you get on top of the hill behind Darling, you can see the sea. These grapes actually face the sea, and it was a rare find.

To induce complexity Louis wanted to blend some Semillon, but because the batch was so small the little more than 300 kg of Semillon was weighed separately and then crushed together with the Sauvignon blanc. The grapes were pressed, settled for two days and then racked to a stainless steel tank where it commenced fermentation at a very low temperature.

After fermentation the wine was transferred to a smaller tank, and some of the wine went to an old white wine barrel. The lees was transferred with the wine, and the wine spent another three months on the lees before getting ready for bottling.

The flavour profile

Darling is known for the lovely herbaceousness that all the Sauvignon Blancs exhibit, but sometimes this wonderful flavor can be a bit one dimensional if there is nothing else to back it up. This wine luckily has tons of tropical fruit to back up the herbaceousness, creating the best of Darling and the new world.

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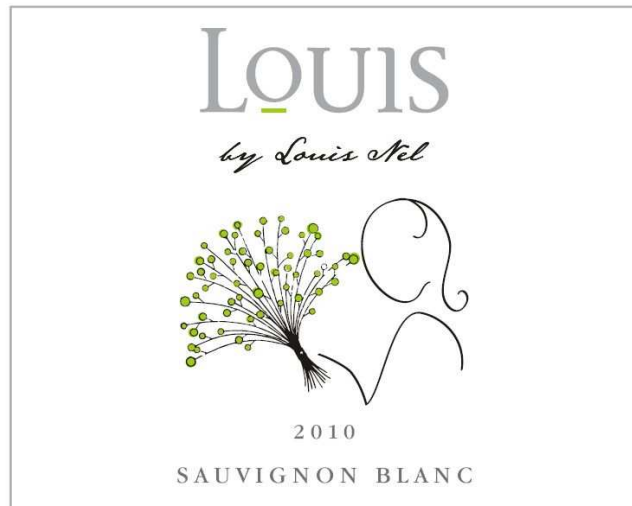
Sauvignon Blanc 2010

ANALYSIS

pH:	3.33
Residual Sugar:	3.5 g/l
Alcohol:	14.22 %
Total Acidity:	6.3 g/l
Bottling Date:	July 2010
Release date:	August 2010
Soil:	Hutton

VARIETALS:

Sauvignon Blanc	90%
Semillon	10%



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. It was such a small batch that the Semillon was crushed together with the Sauvignon Blanc. 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, while 10% spent three in an oak barrel.

Serving temperature: 8-10 °C

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