



## Land's End Sauvignon Blanc 2010

### Winemaking procedure:

Our Elim vineyard is very close to the sea, on a peninsula where the cool maritime climate and bracing sea breezes have a profound influence on the wine's flavour profile.

The grapes were picked early in the morning while still cold, transported in lug boxes to our winery in Stellenbosch, and pressed immediately. The wine was fermented at very low temperatures, for about six weeks with a neutral yeast, to highlight the natural flavours of the grapes. In addition to the Sauvignon Blanc, Semillon from the same farm is blended in to add weight to the palate and length to the finish.

### Winemaker's comments

This classic Sauvignon Blanc shows wild tropical fruit flavours that intermingle with flinty and herbaceous notes, creating a rounder, fuller mouthfeel. A profile of succulent fruit and freshly picked herbs was unmistakably tempered by the cool sea breezes to form a unique combination of luscious flavours with mineral undertones.

This wine shows incredible weight and length on the palate and has the potential to age well.

**Serving temperature:** 11-12°C

### Food recommendation:

Enjoy with crayfish, oysters or sautéed asparagus spears.

### ANALYSIS

pH: 3,25  
Alcohol: 13.85%  
Total Acidity: 6.1 g/l  
Residual Sugar: 3.1 g/l  
Bottling Date: June 2010  
Release date: July 2010  
Soil: Estcourt

### Varietals

Sauvignon Blanc 93%  
Semillon 7%

