

LOZÄRÄRN



SAUVIGNON BLANC 2017

Notes of passion fruit, litchi & gooseberry. A wine for a lunch under the shade of an old tree; for a table filled with summer fruits, green leaf salads, and grilled fish.

Note from the winemaker:

My favourite cultivar to work with. In the vineyards and in the cellar. So much variations in styles of winemaking. I love the aroma scale that's present. Anything from Green figs to fynbos. Lozärn's Sauvignon Blanc just gets better and better with bottle aging, showing it's best potential only from 12 -18 months after production.

Quantity of this vintage:
550 bottles

SOIL: Oakleaf form [Oa] [> 15% Clay]
AGE OF THE VINES: 2011
ROOTSTOCK: US 8/7
HA: 1.3
TECHNICAL DATA: Alc: 12.5%
Rs: 1.7
TA: 5.9
pH: 3.27