



# LONG BEACH

## *Sauvignon Blanc*

### VINTAGE

The 2010 vintage again promises wines of excellent quality. Following a good winter with above average rainfall, the growing season commenced with cooler than average temperatures, above average rainfall and substantial wind. These conditions prevailed until November and as a result the vineyard growth was moderate and Downy mildew a threat. Our efficient disease forecasting model assisted growers to react proactively to prevent crop losses. Contrary to the global warming trend, the cool conditions continued through the harvest period with only a few hot days in-between. From December the rainy weather abated with the exception of a thunderstorm and heavy rain during February. The drier weather meant healthy grapes of excellent quality delivered to the cellar but due to the moderate growth and high wind, the berry size was reduced allowing for a smaller crop with excellent concentration of flavour and colour.

### VINEYARDS

Sauvignon blanc grapes were harvested very early in the morning from the last week of January until the end of February. The vast majority of our Sauvignon blanc vines are planted in deep, cool alluvial soils with high water holding capacity. Planting the very sensitive Sauvignon blanc in these soils and using a northwest to southeast row direction helps to buffer the vines against unfavourable weather conditions, such as heat waves. Some vineyards are managed to be a bit more vigorous in growth, with a slightly denser canopy to ensure that some of the more herbaceous flavours are retained while other vineyards are shoot thinned more severely to create a more open canopy. This enhances the synthesis of terpenes which are responsible for the tropical fruit characters, typical of Sauvignon Blanc.

### WINEMAKING

Grapes were harvested between 22° - 23°B from a selection of vineyards. Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 12°C

### WINEMAKER'S COMMENT

Full-bodied with powerful varietal flavours of bell-pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity. Enjoy now with seafood, smoked salmon, roast chicken and pork.

#### VINTAGE

REGION

WINEMAKER

YIELD (TON/HA)

ALCOHOL

PH

TOTAL ACIDITY

RESIDUAL SUGAR

OAK MATURATION

FERMENTATION TEMP

CELLARING POTENTIAL

SERVING TEMPERATURE

ALLERGENS

CERTIFICATIONS:

ISO 22000

British Retail Consortium

2010

ROBERTSON

FRANCOIS WEICH

14 TONS

13,18%

3,27

5,66

4,5

NIL

11° - 12°C

2010 - 2011

8° - 10°C

CONTAINS SULPHITES

