

Lismore, Cape South Coast, Barrel Fermented Sauvignon Blanc 2017



Awards

17.5 pts, Jancis Robinson, 2019

94 pts, Jamie Goode, 2019

91+ pts, Robert Parker, 2019

A funky and savage Sauvignon Blanc with atypical explosive spice, toffee and passion flower flavours. A true expression of this unique terroir and its equally unique winemaker.

Producer Note

Californian Samantha O'Keefe has found paradise and the perfect terroir. Tucked into the foothills of a dramatic mountain range at the bottom of Africa, Lismore Estate Vineyards was born alongside her nascent family. A passionate vision, combined with vines planted at 300 metres, which are chilled by winter snow and nourished by the African summer sun, produces classic, cool climate wines which are rich, complex and lovingly hand-crafted.

Vintage

The 2017 vintage saw hot, dry weather conditions throughout the vintage, which helped to reduce disease pressure. However the cooler nights helped to lengthen the ripening period and retain balancing acidity. The vines were healthy and produced smaller yields of concentrated berries delivering excellent varietal characteristics.

Vineyard

The Overberg region is rapidly earning a reputation for premium, cool climate grapes. Lismore's 12.5 hectare vineyard is planted at 300 metres above sea level, in the foothills of the Sonderend Mountain Range. The soils are made up of deep, decomposed shale. The aspect which faces away from the afternoon sun, combined with a generally low mean February temperature, allows an extended ripening period that can result in a harvest three to four weeks later than traditional wine growing regions in South Africa. Sauvignon Blanc is a variety that expresses a very distinct and specific sense of place or "terroir". The distinct minerality of this Sauvignon Blanc is a clear indication of the cool climate in which it is grown.

Winemaking

The wine was made in an 'oxidative' style. The must was barrel-fermented in older 300 litre barrels to bring forward richness and additional complexity. The wine was given extended less contact with occasional bâtonnage, to contribute further to the rounder mouth feel and creaminess of this elegantly textured wine. The wine was aged for nine months. The bracing acidity that is customary in New World Sauvignon Blancs has been brought into balance with a carefully chosen pick date and the barrel fermentation, creating a full-bodied, balanced wine.

Tasting Note

This barrel fermented Sauvignon Blanc is a full bodied, elegant and beautifully balanced wine. Floral notes of passion flower, fynbos and granadilla, combine with guava, gooseberry and pear on the palate along with an underlying minerality, imparting its signature style. A true expression of this unique terroir and its equally unique winemaker.

Grape

Sauvignon Blanc 100%



Winemaker:	Samantha O'Keefe
Region:	Western Cape
Subregion:	Cape South Coast
Country:	South Africa
Alcohol:	13.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	3.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5596217A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam