

# Lismore Sauvignon Blanc Barrel Fermented

Lismore Estate Vineyards

South Africa - Western Cape - Cape South Coast

As with all Lismore wines, balance is the key. The bracing acidity that is customary in new world Sauvignons has been brought into balance with a carefully chosen pick date and the barrel and egg fermentation and maturation. A full bodied, balanced wine was the goal.

Barrel fermentation and extended lees contact contribute to this full bodied, elegant and well balanced wine. Floral notes of passion flower and fynbos, granadilla, guava, gooseberry and pear on the palate along with an underlying minerality which gives this unique terroir driven wine its signature.

Wine Made in the Soil

The grapes come from 50% Lismore’s Greyton vineyards which are planted on East/Southeast facing slopes at 320 meters in the foothills of the Sonderend Mountain Range. The soils are deep decomposed shale. The other 50% comes from a vineyard in Stanford which overlooks Walker Bay on sandstone soils.

| Specifications         |   |
|------------------------|---|
| Appellation            | Cape South Coast  |
| Varietals              | 100% Sauvignon Blanc  |
| Agricultural Practices | Sustainable   |
| Soil type              | decomposed shale & sandstone soils  |
| Vinification           | The wine is approached and made in an “oxidative” style. Older 500 litre barrels were used for 70% of the fermentation and maturation bringing forward richness, intense fruit and complexity. 30% of the wine is fermented and aged in 1500 litre concrete egg tanks to enhance the rich palate texture and minerality. In both the barrels and the eggs, extended less contact contribute further to the rounder mouth feel and creaminess of this elegantly textured wine. |
| Pairings               | This wine is an extraordinary accompaniment to fine cuisine with some of the world’s top chefs choosing to pair it with dishes such as Scallops with a Salsa Verde and Asian-fusion dishes.   |



| Codes, Weights and Measures |                    |
|-----------------------------|--------------------|
| UPC                         | 7 84585 01689 1    |
| Units/Case                  | 6                  |
| Unit Size                   | 750 mL             |
| Container                   | bottle             |
| SCC                         | 1 07 84585 01689 8 |
| Case Weight                 | 19                 |
| Cases/Pallet                | 140                |

|               |                              |
|---------------|------------------------------|
| Layers/Pallet | 28                           |
| ABV           | 13.50%                       |
| SRP           | \$ 39.99 USD<br>750mL Bottle |

| Reviews and News  |
|---|
| 2020 Lismore Barrel Fermented Sauvignon Blanc - 92 PTS - VINOUS |
| 2020 Lismore Barrel Fermented Sauvignon Blanc - 92 PTS - TA     |
| 2020 Lismore Barrel Fermented Sauvignon Blanc - 91 PTS - JS     |
| 2018 Lismore Barrel Fermented Sauvignon Blanc - 95 PTS - TA     |
| 2017 Lismore Barrel Fermented Sauvignon Blanc - 93 PTS - VINOUS |
| 2017 Lismore Barrel Fermented Sauvignon Blanc - 91+ PTS - WA    |
| 2016 Lismore Barrel Fermented Sauvignon Blanc - 94 PTS - TA     |
| 2016 Lismore Barrel Fermented Sauvignon Blanc - 92 PTS - IWR    |
| 2015 Lismore Barrel Fermented Sauvignon Blanc -17.5/20 PTS - JR |
| 2015 Lismore Barrel Fermented Sauvignon Blanc - 93 PTS - WM     |