



LONGAVÍ

DE LOS ANDES · CHILE

SAUVIGNON BLANC 2015

Crafted from premium selected vineyard parcels in the Valley of Leyda. A true expression of cool-climate terroir with a breathtaking intensity and richness.

----- VINEYARDS & VINIFICATION -----

Soil types:	Clay and loam over a granite base
Vineyard area:	Leyda Valley
Yield per hectare:	8 ton/ha
Trellised:	Perold system
Irrigation:	Supplementary
Harvest date:	25 March 2015
Degree balling at harvest:	Early morning hand harvested at 23.5°B
Vinification:	Reductive style, cold crushed at 8°C, skin contact for 4 hours, only free run juice used, settle for 4 days at 10°C; fermentation with selected yeast strain. Once fermentation is completed on 7 April, it remains on the lees for 2 months before bottling.
Optimum drinking time:	2 - 5 years after release

----- ANALYSIS -----

Alcohol	12.5% vol	TA	6.26 g/l
Sugar	1.71 g/l	pH	3.11

----- ACCOLADES -----

- Veritas '16: Double Gold – 2015 vintage
- Veritas '15: Double Gold – 2014 vintage
- Veritas '14: Double Gold – 2013 vintage

Julio Bouchon
Productor Chileno

This wine is a collaboration between Chilean producer Julio Bouchon and South African winemaker David Nieuwoudt. Longaví, meaning 'snake's head', draws on the spirit and legends of two continents. The vine wreath denoting the ouroboros, an ancient African symbol, represents nature's eternal cycle of renewal. The sacred condor soaring high above the Andes - man's messenger to the gods - represents the winemaker's freedom and search for perfection. Longaví wines will certainly please both man and the gods!

David Nieuwoudt
South African Winemaker