



LONGAVÍ

DE LOS ANDES · CHILE

SAUVIGNON BLANC 2018

Longaví means 'snake's head' and is also the name of a volcanic mountain at the foot of the Andes Mountains that Julio finds particularly inspiring. The Longaví range is made by two legends of different continents, Julio Bouchon from Chile and David Nieuwoudt from South Africa. The Sauvignon Blanc vineyards are situated in the Leyda Valley in Chile, a mere 8 km from the cool Pacific Ocean.

----- VINEYARDS -----

Soil types: Clay and loam over a granite base
Planted: Leyda Valley
Yield per hectare: 8 ton/ha
Trellised: Perold system
Irrigation: Supplementary
Harvest date: 26 March 2018

----- WINEMAKING -----

Grapes are hand harvested early morning at 21-23.5 balling. Grapes crushed at 8°C with approximately five hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. Finally, the wine is further matured on fine lees for additional four months with a monthly battónage of tank before the final blending and bottling.

----- ANALYSIS -----

Alc 12.5% vol TA 5.5 g/l RS 1.45 g/l pH 3.22

----- WINEMAKER'S TASTING NOTES -----

A Sauvignon blanc concentrated in aromas of ripe asparagus, blackcurrant and passion fruit. It is a medium bodied wine with a lean and zesty palate.

Optimum Drinking Time: 2 - 5 years after release

----- FOOD PAIRING -----

Sunday chicken roast with an herby dressing, served with good quality fresh asparagus and zesty lemon butter sauce. Creamy chicken or fish dishes and a summer fruit salad could also work.

Cheese: Pairs well with Feta, "barbequed/braaiied" Haloumi, Mozzarella (with a basil and tomato salad) as well as a young pecorino.

----- ACCOLADES -----

Veritas '19: Bronze – 2017 vintage
Michelangelo Wine Awards '18: Gold – 2015 vintage
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! www.longavivines.com

David Nieuwoudt
South African Winemaker