

## Welmoed Sauvignon Blanc 2007

2007 Old Mutual Trophy Wine Show â€” Silver Medal (82/100)

Night harvested to retain fresh flavours. Vineyard harvested 4 times over 12 days to get a wider flavour profile ranging from green pea to lime marmalade. Bottled soon after cool fermentation to retain freshness.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Welmoed Winery

**winemaker** : Stephan Smith

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol rs : 3.44 g/l pH : 3.44 ta : 6.5 g/l

**type** : White **style** : Dry

**pack** : Bottle **closure** : Cork

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**ageing** : Drink within two years.

**in the vineyard** : Although the region exhibits a variety of microclimates, all of the growing areas within the appellation have cool night time temperatures that help to keep grape acids intact. The combination of soil diversity and cool coastal fog enables our fruit to mature slowly for ideal aroma and flavour complexities in our wines. Each one of our vineyards offers distinctive flavours to the wine and every growing season is unique. Yet, the consistency and quality of our grapes is discernible in every vintage with a spellbinding spectrum of layered flavours. The vines are grafted onto R99 rootstocks, have an average yield of 11 tons/ha and have an average age of 11-15 years.

