

## Weltevrede Prive du Bois 2001

Translated as "Private from Wood" this wine is one of the first ever blends of Chardonnay and Sauvignon Blanc in South Africa. It was also one of the first white wines in South Africa to be fermented and matured in small French oak barrels. A good food wine.

**variety :** Sauvignon Blanc | Sauvignon Blanc, Chardonnay

**winery :** Weltevrede Wine Estate

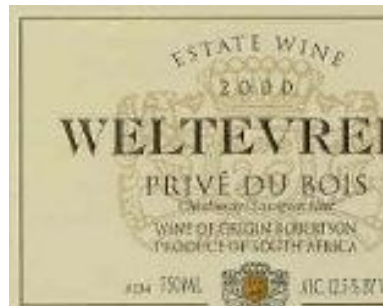
**winemaker :** Philip Jonker

**wine of origin :** Breede River

**analysis :** alc : 12.0 % vol   rs : 1.5 g/l   pH : 3.2   ta : 6.0 g/l

**type :** White

**pack :** Bottle



**ageing :** 3 to 4 years

**in the cellar :** The 1997 vintage is the normal 70% Sauvignon Blanc and 30% Chardonnay blend. The two cultivars were harvested separately, both yielding grapes with good flavours and in a very healthy condition. Skin contact was applied together with enzyme treatment.

Cold fermentation was carried out with selected yeast and allowed to run its course until the sugar had been completely fermented. The final blend was made up in September 1997 whereafter it was wood-matured in 300 litre French oak barrels for a period of five months.

These barrels contained the yeast lees from the Chardonnay 1997 wines which had been in them directly beforehand. This has imparted a smoother, fuller mouthfeel to the wine and has integrated well with the delicious fruit components present.