

Welmoed Sauvignon Blanc 2008

Fresh, easy-drinking wine, pale straw colour. A hint of sweetness that then cascades into gooseberries and lemongrass on nose. Well balanced palate with delicious passion fruit and other tropical aromas. Expressive varietal characters with a satisfying finish makes this a wine good value for money.

Serve with tuna sashimi, Kingklip and a variety of other seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Welmoed Winery

winemaker : Stephan Smith

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.16 g/l pH : 3.24 ta : 6.15 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

ageing : Enjoy now.

in the vineyard : Grapes are sourced from the Stellenbosch region from premium blocks prior fermentation. The combination of our soil diversity with cool night temperatures and cool coastal fog, ensure high quality Sauvignon Blanc. The grapes have expressive varietal characters. The vines are trellised on a 5 wire hedge system with an average yield of 10 tons/ha.

about the harvest: The vineyards are harvested during the night and early mornings over a two week period at 22° - 24° B to get a wider flavour profile ranging from greener to more tropical aromas.

