

Welmoed Heyden's Courage White 2008

Medium bodied wine. Well balanced, fresh fruit on the nose with elegant, rich characters on the palate. Clever use of oak, complementing the primary fruit. Delicate perfume and lingering finish

Enjoy on its own, or with chicken/fish dishes.

variety : Sauvignon Blanc | 69% Sauvignon Blanc, 10% Semillon, 10% Verdelho, 5% Gewurtztraminer, 3% Chardonnay, 3% Viognier

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : coastal

analysis : alc : 13.0 % vol rs : 2.8 g/l pH : 3.26 ta : 5.9 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Consume within the next two years.

in the vineyard : Fruit sourced from the Stellenbosch and Darling regions.

in the cellar : Sauvignon Blanc and Gewurtztraminer fermented in stainless steel tanks, unoaked, while the Semillon, Verdelho, Viognier and Chardonnay components were fermented separately in second and third fill French oak barrels, kept on its primary fermentation lees for nine months, battonage. The tank components were kept on its fine lees for nine months before blending.

