

Wedderwill Sauvignon Blanc 2007

The typical, mineral-richness of the farm is evident again in this subtly complex wine. Whiffs of nettles, gooseberries and tropical flavours combine on the nose with hints of asparagus, green peppers and figines. The notes grow and build and linger on the palate and are excellent expressions of the rich terroir of Wedderwill. A zingy, crisp liveliness.

Sushi, Soy Sauce and Wasabi. Honey and sesame marinated chicken drumsticks. Blue seared Carpaccio style beef fillet on rocket. Teriyaki Scottish salmon and sesame satays. Steamed prawns with rice, wine and ginger dipping sauce.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Nico Vermeulen

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 3.1 g/l pH : 3.55 ta : 5.7 g/l

type : White **style :** Dry **body :** Full

pack : Bottle **closure :** Cork

The Platter Wine Guide: Sauvignon Blanc 2007 - 4½ Stars

BWI Champion

IPW Certified

ageing : It has a great aging potential and is an excellent wine to collect and keep.

in the vineyard : This very versatile variety of grape comes from a south-facing slope, with strong soils of Oakleaf, Clovelly and a little Tukulu giving us a wide selection of excellent grapes to choose from. We only choose the most suitable grapes off these blocks, with only the highest quality for our small production volume. These blocks are characterised by cooler temperatures, low radiation and winds. As seventy-percent of our Sauvignon Blanc vineyards have been recently planted, we believe these have great future potential in increasing our quality.

Orientation: south facing slopes @ 300 - 200m, cooler temperatures, low radiation and winds

Height above sea level: 307m

Distance from sea: 6km

Climate: Mediterranean

Annual wind: run - 39152km

Average temperatures: Min -1°C / Max 34°C / Annual Average 18°C

Number of hours of sun light: 12 hours

Grape varieties: 100% Sauvignon Blanc

Pruning style: adaptive (Perolt & Quatte)

Yields per hectare: 4.5 - 5 tons per hectare

in the cellar : Maceration: 10 - 12 hours on skin

Alcoholic fermentation: ±14 days

Malolactic fermentation: no Malolactic fermentation

Ageing: up to 3 years in bottle before selling

Fining: Protein and Titrates stability

Filtration: sterile

Production: 750ml per bottle, about 8,000 bottles per year

