

Webersburg Sauvignon Blanc 2010

This wine reflects elements of flavour from its surroundings and cool growing climate. Aromas of gooseberry, lemon zest and grassy nuances. Subtle tropical aromas with hints of passion fruit, and citrus are reflected effortlessly on the palate and complemented by great minerality and crisp acidity leaving seamless juicy afterthoughts.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Webersburg Wine Estate
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc** : 13.5 % vol **rs** : 2.5 g/l **pH** : 3.35 **ta** : 6.65 g/l
type : White **wooded**
pack : Bottle **closure** : Cork

in the vineyard : **Vineyard/Soil**: Sauvignon Blanc vineyards on the Slopes of the Helderberg in the Stellenbosch Region; Predominantly decomposed granite and shale.

Age of Vines: 13 - 28 years old

Clone: Multi clonal planting on R99 & R110

about the harvest: All grapes were handpicked before 7:00am and gently hand sorted.

Grapes were harvested at between 22.0° - 23.5° Balling

Yield: 4tons/ha.

in the cellar : The juice was handled reductively and left to settle for 3 days after which it was racked and inoculated to ferment at low temperatures. Left on the lees for 3 months before blending and bottling.

Grapes were fermented separately in small tanks using a combination of different yeast allowing different flavours to be expressed.

Bottled: September 2010



Webersburg Wine Estate

Stellenbosch

021 881 3636

www.webersburg.co.za