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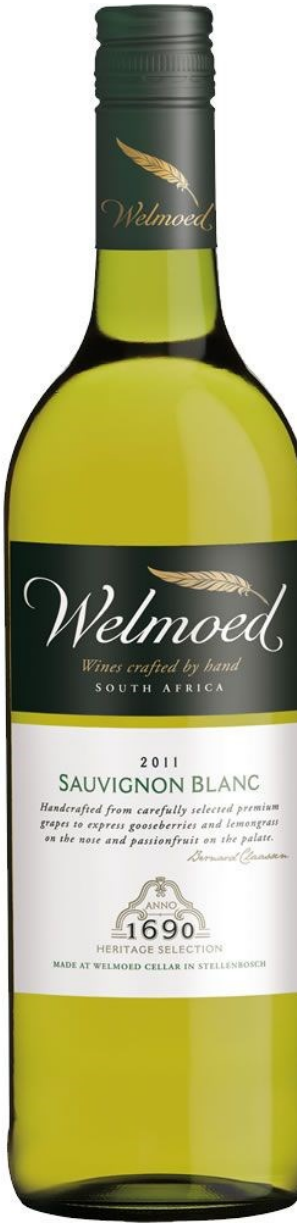
Welmoed Sauvignon Blanc 2011

Fresh easy drinking wine, pale straw colour, hint of sweet then cascade gooseberries and lemongrass on nose. Well balanced palate with delicious passion fruit and other tropical aromas. Expressive varietal characters with 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 : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 3.6 g/l **pH :** 3.3 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **closure :** Screwcap

Decanter World Wine Awards 2012 - Bronze Medal
Veritas 2011 - Silver Medal

ageing : Enjoy now or within the next two years.

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 trellissed on a 5 wire hedge system.

about the harvest: The chosen 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 - 22 - 24° B.

in the cellar : No excessive skin contact, two days of settling prior fermentation. Primary fermentation takes place in stainless steel tanks at temperatures of 13 - 15°C. The juice is handled quite reductively up until bottling of the final product. When dry, the wine is left on its primary fermentation grose lees for about two months to ensure a more complex, balanced palate with a lingering finish. No wood treatment.