

Welmoed Heyden's Courage White 2010

Medium to full bodied wine. Good balance between fresh primary fruit, grassy notes of the Sauvignon Blanc and Semillon components, followed by some tropical aromas of the Viognier and Verdelho. Elegant, rich palate supported by some clever use of oak and extended lees contact of some of the components fermented in barrel. Beautiful finish.

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

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon, Verdelho, Gewurtztraminer, Chardonnay, Viognier

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : coastal

analysis: alc : 14.0 % vol rs : 3.4 g/l pH : 3.24 ta : 6.20 g/l

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

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2011 - Silver Medal

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 tank, 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 12 months, battonage. The tank components were kept on its fine lees for 12 months before blending.