

## Welmoed Heritage Sauvignon Blanc 2014

Fresh easy drinking wine, with a pale, straw colour. The palate delivers a hint of sweet, while the nose shows a cascade of gooseberries, asparagus and lemongrass. Well-balanced palate with delicious passion, green fruit nuances and other tropical aromas. This wine, with its expressive varietal character and satisfying finish, offers excellent value for money.

Serve with tuna sashimi, Kingklip and a variety of other seafood. Suitable for vegetarians but not for vegans.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Welmoed Winery

**winemaker** : Bernard Claassen

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.45 % vol **rs** : 2.61 g/l **pH** : 3.23 **ta** : 6.82 g/l

**type** : White **style** : Dry **body** : Light **taste** : Fruity

**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : Enjoy now or within the next two years.

**in the vineyard** : Grapes are sourced from the Stellenbosch with are selected from premium blocks prior to fermentation. The combination of our soil diversity with cool night temperatures and cool coastal fog, ensure high quality Sauvignon Blanc. Grapes with expressive varietal characters. The vines are trellised on a 5 wire hedge system with an average yield of 10 tons/ha.

**about the harvest**: The selected vineyards are harvested during the night and early mornings over a two week period 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 lees for about two months to ensure a more complex, balanced palate with a lingering finish. No wood treatment.

