

Waverley Hills Sauvignon Blanc Semillon 2014

Classical rich Sauvignon Blanc/Semillon complexity with ripe tropical fruit complemented with strong vegetative and herbaceous aromas. A fresh wine that has silky undertones with a well-balanced palate of fresh fruits and asparagus.

variety : Sauvignon Blanc | 45% Sauvignon Blanc, 43% Semillon, 9% Chardonnay, 3% Viognier

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 12.71 % vol rs : 3.4 g/l pH : 3.2 ta : 5.7 g/l

type : White **style :** Dry **body :** Light **taste :** Mineral **organic**

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

in the vineyard : Oakleaf / Kroonstad soils, with drip irrigation delivering a production of 6-8 tons/ha. Canopy management was controlled to preserve the vegetative characters of the grapes and a cool harvesting period helped with keeping the flavours in the grapes until it reached the cellar.

about the harvest: Grapes were picked early in the morning.

in the cellar : The grapes were stored at 6°C until the next morning before being destemmed and gently crushed to preserve the flavours of the grapes. All the cultivars were fermented at 12°C and spent 2 months on lees. Blended before stabilisation.

