

## Welmoed Sauvignon Blanc 2015

Crisp and fresh with a light, straw colour. The palate delivers a hint of sweet elegance, while the nose shows a cascade of gooseberries, asparagus and lemongrass. Well-balanced with delicious passion fruit and other tropical aromas.

Excellent served with fish and other seafood dishes. 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** : Ready to be enjoyed now with the potential to age for two years.

**in the vineyard** : The grapes were selected from premium vineyards in the Stellenbosch region. The vines were grown in a diverse soil type with cool night temperatures and coastal fog to ensure high quality Sauvignon Blanc with expressive varietal characters. The vines were trellised on a five-wire system with an average yield of 10 tons/ha.

Viticulturist: Francois de Villiers

**about the harvest**: The grapes were harvested during the night and early mornings at 22° to 24° Balling over a two week period to ensure a broad spectrum of flavours

**in the cellar** : No skin contact was allowed and a two-day period for settling was followed prior to fermentation. Fermentation took place at 13° - 15° Celsius in stainless steel tanks. The wine was left on its primary fermentation lees for about two months to ensure a more complex, balanced palate with a lingering finish.

