

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.

