

Welmoed Sauvignon Blanc 2016

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 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 : 13.67 % vol rs : 3.38 g/l pH : 3.42 ta : 5.8 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.

in the cellar :

The grapes were harvested during the night and early mornings at 22°C to 24°C. Baling over a two week period to ensure a broad spectrum of flavours. No skin contact was allowed and a two-day period for settling was followed prior to fermentation. Fermentation took place at 13°C - 15°C 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.

