

## Welmoed Sauvignon Blanc 2017

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 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 - 15 °C 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.

