

## Waverley Hills Sauvignon Blanc Semillon 2017

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 | 87% Sauvignon Blanc, 13% Semillon  
winery : Waverley Hills Organic Wines  
winemaker : Johan Delport  
wine of origin : Tulbagh  
analysis : alc : 13.08 % vol    rs : 2.3 g/l    pH : 3.28    ta : 6.3 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 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 stabilization.

