

## Welmoed Selection Sauvignon Blanc 2001

Excellent light green star-bright colour. The nose shows well integrated canned green-pea, asparagus, tangerine and passion fruit flavours. The entrance is crisp yet rich with a well balanced mid-palate and in-mouth aromas of tangerine, passion fruit and fresh asparagus. Lovely long and persistent aftertaste. Can be enjoyed with crayfish, lobster, oysters, grilled fish or grilled chicken.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Welmoed Winery  
**winemaker** : Chris Kelly  
**wine of origin** : Coastal  
**analysis** : **alc** : 13.0 % vol **rs** : 2.9 g/l **pH** : 3.3 **ta** : 5.9 g/l  
**type** : Red  
**pack** : Bottle **closure** : Cork



**ageing** : Wine for early drinking but will stand up to longer maturation.

**in the vineyard** : This wine is made from Sauvignon Blanc dry land bush vines from one vineyard block planted at a high altitude and situated near False Bay in the Faure district. The cool sea breeze creates perfect conditions for growing Sauvignon Blanc grapes and ensuring optimum fruit development.

**in the cellar** : Although the region exhibits a variety of microclimates, all of the growing areas within the appellation have cool nighttime temperatures that help to keep grape acids intact. The combination of soil diversity and cool coastal fog enables our fruit to mature slowly for ideal aroma and flavour complexities in our wines. Each one of our vineyards offers distinctive flavours to the wine and every growing season is unique. Yet, the consistency and quality of our grapes is discernible in every vintage with a spellbinding spectrum of layered flavours. The vines are grafted onto R99 rootstocks, has an average yield of 11 tons/ha and has an average age of 11-15 years.