

Waverley Hills Sauvignon Blanc Semillon 2018

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 | 84% Sauvignon Blanc, 16% Semillon

winery : Waverley Hills Organic Wines

winemaker : Johan Delpont

wine of origin : Tulbagh

analysis : **alc** : 11.80 % vol **rs** : 2.3 g/l **pH** : 3.2 **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.

