

## Welmoed Sauvignon Blanc 2018

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This refreshing wine shows a cascade of gooseberries, passion fruit and lemon grass in the glass. There is an exquisite balance between the tropical fruit flavours on the palate and the lingering, zesty finish.

Excellent served with fish and other seafood dishes. Suitable for vegetarians but not for vegans.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Welmoed Winery

**winemaker :** Bernard Claassen

**wine of origin :** Stellenbosch

**analysis :** alc : 13.84 % vol    rs : 2.71 g/l    pH : 3.37    ta : 5.79 g/l

**type :** White    **style :** Dry    **body :** Light    **taste :** Fruity

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

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### 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.

**about the harvest:** The grapes were harvested during the night and early mornings at 22° to 24° Balling.

### in the cellar :

The grapes were harvested during the night and early mornings at 22° to 24° Balling 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° 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.

