

Welmoed Sauvignon Blanc Reserve 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 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 | Sauvignon Blanc

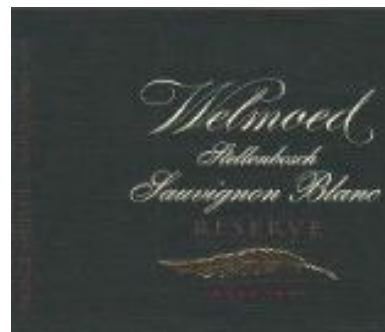
winery :

winemaker : Mike Graham

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.9 g/l pH : 3.30 ta : 5.9 g/l

pack : Bottle



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

in the vineyard : Although the region exhibits a variety of microclimates, all of the growing areas within the appellation have cool night-time 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, have an average yield of 11 tonnes per hectare and have an average age of 11-15 years.