

Welmoed Sauvignon Blanc Reserve 2000

Excellent light green star-bright colour. Nose shows well-integrated canned green-pea, asparagus, tangerine and passion fruit flavours. 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 | Sauvignon Blanc

winery :

winemaker : Mike Graham

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 3.34 g/l pH : 3.16 ta : 6.34 g/l

pack : Bottle

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

in the vineyard : It was an unusual year as far as weather. El Niño gave us a 2000 season punctuated with extremes however, overall the 2000 harvest for Sauvignon Blanc turned out to be one of excellent quality.

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.