

Welmoed Reserve Sauvignon Blanc 2002

Excellent light green colour. The nose shows well integrated asparagus and passion fruit aromas. The palate is crisp yet rich with flavours of tangerine, passion fruit and fresh asparagus. Lovely long and persistent finish. Can be enjoyed with crayfish, lobster, oysters, grilled fish or grilled chicken.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Welmoed Winery

winemaker : Chris Kelly

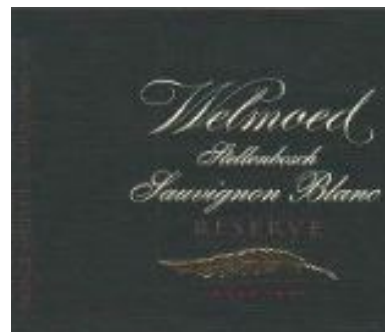
wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 2.81 g/l pH : 3.38 ta : 6.0 g/l

type : Red

pack : Bottle **closure :** Cork

Veritas 2002 - Bronze



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 tons/ha and have an average age of 11-15 years.