

Weltevrede Sauvignon Blanc 2001

This fragrant Sauvignon Blanc once again express the merging of young freshness and varietal characteristics. The bouquet is a melange of green peppers and mint leaves. It is crisp and dry with a refreshing, clean palate and long aftertaste, complementing pasta, seafood and light, flavourful dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Weltevrede Wine Estate

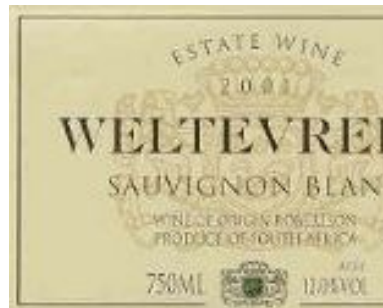
winemaker : Philip Jonker

wine of origin : Robertson

analysis : alc : 12.0 % vol rs : 3.5 g/l pH : 3.59 ta : 6.2 g/l

type : White **style :** Dry

pack : Bottle



in the cellar : As in previous vintages, the 1998 Sauvignon Blanc is the result of an estate programme that pays close attention to every aspect of the viticultural and oenological make-up of this wine.

The grapes were picked in the early morning while temperatures were still cool. The grapes were healthy and had good varietal fruit flavour.

Skin contact for eight hours ensured maximum flavour extraction. Alcoholic fermentation was carried out with a selected yeast at a temperature of about 14 degrees Celcius. This ensured a smooth, even fermentation, thus preserving and enhancing as much of the fruit flavours as possible.

The wine was bottled during August 1998.