

## Welmoed Sauvignon Blanc 2003

**Veritas 2003 - Bronze**

Pale straw with lime hue. Intense asparagus, fig and red currant aromas. A rich balanced palate with flavours of fig, passion fruit and fresh asparagus. Lovely long and persistent finish.

Can be enjoyed with crayfish, lobster, oysters, char-grilled fish.

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

**winery :**

**winemaker :** Our Winemaking team

**wine of origin :** Coastal

**analysis :** alc : 13.24 % vol   rs : 4.18 g/l   pH : 3.25   ta : 6.54 g/l

**pack :** Bottle

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**ageing :** Wine may be consumed now or may benefit from 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.

