

## Welmoed Sauvignon Blanc 2004

With a full body enhanced by a long dry finish, the lively grassy nose is matched by bright Sauvignon flavours of asparagus and lemon.

Suitable for vegetarians but not for vegans. Can be enjoyed with crayfish, lobster, oysters, char-grilled fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Welmoed Winery

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 13.20 % vol    rs : 4.96 g/l    pH : 3.46    ta : 5.7 g/l

type : White    style : Dry

pack : Bottle

ageing : Drink within two years.

in the vineyard : Yield: 8-10 tons/ha

Type of climate: Dry, hot summers. Wet, cold winters.

about the harvest: Night harvested to retain fresh flavours. Vineyard harvested 4 times over 12 days to get a wider flavour profile.

in the cellar : Bottled soon after cool fermentation to retain freshness.

