

Welmoed

SAUVIGNON BLANC 2018

Winemaker: Bernard Claassen
Viticulturist: Francois de Villiers
Cultivar: 100% Sauvignon Blanc
Appellation: Stellenbosch
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Background

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. Over the years, many great wines have been produced in the Welmoed cellar. Today, Welmoed maintains its proud winemaking tradition.

The vineyards

The grapes were selected from premium vineyards in the Stellenbosch region. The vines were grown in a diverse soil type with cool night temperatures and coastal fog to ensure high quality Sauvignon Blanc with expressive varietal characters. The vines were trellised on a five-wire system with an average yield of 10 tons/ha.

The winemaking

The grapes were harvested during the night and early mornings at 22° to 24° Balling over a two-week period to ensure a broad spectrum of flavours. No skin contact was allowed and a two-day period for settling was followed prior to fermentation. Fermentation took place at 13° - 15° Celsius in stainless steel tanks. The wine was left on its primary fermentation lees for about two months to ensure a more complex, balanced palate with a lingering finish.

Winemaker's comments

This refreshing wine shows a cascade of gooseberries, passion fruit and lemon grass in the glass. There is an exquisite balance between the tropical fruit flavours on the palate and the lingering, zesty finish.

Maturation potential:

Ready to be enjoyed now with the potential to age for two years.

Food pairing

Excellent served with fish and other seafood dishes.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	13.84% by volume
<i>Residual sugar:</i>	2.71 g/l
<i>Total acidity:</i>	5.79 g/l
<i>pH:</i>	3.36

