

# Welmoed

## SAUVIGNON BLANC 2019

*Winemaker:* Bernard Claassen  
*Viticulturist:* Francois de Villiers  
*Cultivar:* 100% Sauvignon Blanc  
*Appellation:* Stellenbosch  
*Website:* [www.stellenboschvineyards.co.za](http://www.stellenboschvineyards.co.za)  
*Tel:* +27 (0)21 881 8041

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.

### **Vintage**

A season divided into two parts, the first half with good weather conditions and great grape analyses up until the end of February, followed by challenging circumstances and slow ripening. Cold, rainy weather took place in March. Despite the good rainfall, the Stellenbosch region was still affected by the preceding drought that realised a much smaller crop for the second year in a row.

### **Vinification**

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.

### **Tasting**

*Appearance:* A clear, green-hued appearance.

*Nose:* A cascade of gooseberries, passion fruit and lemongrass in the glass.

*Palate:* An exquisite balance between the tropical fruit flavours 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.

### **Analysis**

<i>Alcohol:</i>	14.02% by volume
<i>Residual sugar:</i>	3.60 g/l
<i>Total acidity:</i>	6.10 g/l
<i>pH:</i>	3.35

