



WEBERSBURG

TASTING NOTES 2018 WEBERSBURG SAUVIGNON BLANC

Vineyards/Soil:	Sauvignon Blanc vineyards on the Slopes of the Helderberg in the Stellenbosch Region and Elgin; Predominantly decomposed granite and shale.
Clone:	Multi clonal planting on R99 & R110
Yield	Average yield 5 to 6 tons/ha
Harvest stats:	Grapes harvested at 21.0°B to 22.°B
Winemaking Notes:	All grapes where handpicked before late morning and gently hand sorted. The juice was handled reductively and left to settle for a few days after which it was racked and inoculated to ferment at low temperatures. Grapes where fermented separately in small tanks using a combination of different yeast allowing different flavours to be expressed.
Analysis:	Alcohol 13.%, Residual sugar 1.4 g/litre, TA 5.9 g/litre, pH 3.22
Tasting Note:	This wine is a reflection of cool climate vineyard sites with a with a wonderful spectrum of flavor from true Sauvignon Blanc grassy nuances and freshness with a concentration of tropical passion fruit, gooseberry and lemon zest reflected effortlessly on the finish leaving seamless juicy afterthoughts.
Total Production:	<i>A limited production of only 1000 cases (6)</i>