



# WEBERSBURG

## TASTING NOTES 2019 WEBERSBURG SAUVIGNON BLANC

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|--------------------------|---|
| <b>Vineyards/Soil:</b>   | Sauvignon Blanc vineyards on the Slopes of the Helderberg in the Stellenbosch Region and Elgin; Predominantly decomposed granite and shale.   |
| <b>Clone:</b>            | Multi clonal planting on R99 & R110   |
| <b>Yield</b>             | Average yield 5 to 6 tons/ha  |
| <b>Harvest stats:</b>    | Grapes harvested at 21.5°B to 22.°B   |
| <b>Winemaking Notes:</b> | All grapes where handpicked before late morning and gently hand sorted.<br>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.<br>Grapes where fermented separately in small tanks using a combination of different yeast allowing different flavours to be expressed. |
| <b>Analysis:</b>         | Alcohol 13.5%, Residual sugar 2.2 g/litre, TA 5.8 g/litre, pH 3.2   |
| <b>Tasting Note:</b>     | This wine reflects cool climate vineyard sites with enticing grassy notes and tropical flavours – youthful, elegant and fresh with a lingering tropical, zesty finish.  |
| <b>Total Production:</b> | <i>A limited production of only 1500 cases (6)</i>  |