

# WEBERSBURG

## 2009 SAUVIGNON BLANC



### ORIGIN:

100% Sauvignon Blanc

Highest Sauvignon Blanc vineyards on the Slopes of the Helderberg in the Stellenbosch Region. Predominantly decomposed granite and shale.

### AGE OF VINES:

12 – 23 years old

### CLONE:

Multi clonal planting on R99 & R110

### YIELD:

5 tons/ ha

### HARVEST STATS:

Grapes harvested between 22.0°B to 23.5°B

### FERMENTATION:

The juice was handled reductively and left to settle for 3 days after which it was racked and inoculated to ferment at low temperatures. Left on the lees for 3 months before blending and bottling.

### BOTTLING DATE:

Bottled in July 2009

### ANALYSIS:

Alcohol	13,5 %
Residual Sugar	3.4 g/litre
Total Acid	6.2 g/litre
pH	3,40

### TASTING NOTE:

Mouth-watering aromas of gooseberry, lime, minerals and passionfruit with herbaceous overtones. The palate has exceptional richness, with dense layers of exciting pineapple, grapefruit and ripe gooseberry flavours leading to a lively and crisp everlasting finish.

