

# WEBERSBURG

## 2012 SAUVIGNON BLANC



### VINEYARD/SOIL:

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

### AGE OF VINES:

13 - 28 years old

### CLONE:

Multi clonal planting on R99 & R110

### YIELD :

Average yield 4 tons/ha

### HARVEST STATS:

Grapes harvested at 22.0°B to 22.5°B

### WINEMAKING NOTES:

All grapes were handpicked before 7:00am and gently hand sorted. 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. Grapes were fermented separately in small tanks using a combination of different yeast allowing different flavours to be expressed.

### ANALYSIS:

Alcohol 13.34%, Residual sugar 1,9 g/litre, TA 5.8 g/litre, pH 3.2,

### TASTING NOTE:

This wine reflects elements of flavour from its surroundings and cool growing climate. Aromas of gooseberry, lemon zest and grassy nuances. Subtle tropical aromas with hints of passion fruit, and citrus are reflected effortlessly on the palate and complemented by great minerality and crisp acidity leaving seamless juicy afterthoughts

### TOTAL PRODUCTION:

500 cases

