



WEBERSBURG

TASTING NOTES 2015 WEBERSBURG SAUVIGNON BLANC

Vineyards/Soil:	Sauvignon Blanc vineyards on the Slopes of the Helderberg in the Stellenbosch Region; Predominantly decomposed granite and shale.
Age of vines:	15 - 31 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:	<p>All grapes were handpicked before 7:00am and gently hand sorted.</p> <p>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 before blending and bottling.</p> <p>Grapes were fermented separately in small tanks using a combination of different yeast allowing different flavours to be expressed.</p>
Analysis:	Alcohol 13.%, Residual sugar 2,2 g/litre, TA 6.0 g/litre, pH 3.27,
Tasting Note:	<p>This wine is a true reflection of my passion of expressing exceptional vineyard sites in their most natural light and a cool growing climate.</p> <p>These low yielding vineyards with small berry bunches have provided me 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.</p>
Total Production:	<i>A limited production of only 800 cases (6)</i>

Wines by Matthew Van Heerden
Winemaker - Viticulturist
2011 South African Young Winemaker of the Year
IWSC Top Ten Winemakers in the World

