



WAVERLEY HILLS  
ORGANIC WINE & OLIVE ESTATE

# SAUVIGNON BLANC / SEMILLON 2018

## ANALYSIS

Alcohol:	11.8 %
pH:	3.2
Red Sugar:	2.3 g/l
Tot acid:	6.3 g/l

## VINEYARD

Oak leaf / Kroonstad soils, with drip irrigation delivering a production of about 7 tons/ha. Canopy management was controlled to preserve the vegetative characters of the grapes. The harvesting period of 2018 was very dry but cool that resulted in classical white fruit flavours that developed in the grapes. Harvesting was done very early in the morning during the coolest part of the day to preserve as much flavours as possible.

## CELLAR

Grapes were picked early in the morning and stored at 4 °C until the next day, before it was destemmed and gently crushed to preserve the flavours of the grapes. Sauvignon Blanc grapes were harvested at two different sugar levels for different flavour profiles, respectively 19.5°B and 22.3°B. The two different clones of Semillon, namely GD1 and GD121, on the farm were also kept separate. All the components were fermented at 12 °C. Small percentages of all the components were blended to make up the final wine before stabilization.

## WOOD

Unwooded

## BLEND

84% Sauvignon Blanc; 16% Semillon

## TASTING NOTES

Classical fresh and stone fruit Sauvignon blanc/Semillon complexity with green fig, prickly pear and cut grass flavours complemented with strong herbaceous aromas. Fresh, easy drinking wine, with silky undertones, that is well-balanced on the palate with a lingering after taste of grass and granny smith apples.

## AWARDS

Michelangelo Wine & Spirits Awards - Gold

