



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

SAUVIGNON BLANC / SEMILLON 2019

ANALYSIS

Alcohol:	12.44 %
pH:	3.44
Red Sugar:	2.5 g/l
Tot acid:	7.2 g/l

VINEYARD

Oak leaf / Kroonstad soils, with drip irrigation delivering a production of about 6 tons/ha. Canopy management was controlled to preserve the vegetative characters of the grapes. The harvesting period of 2019 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 was harvested at 21.3°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

75% Sauvignon Blanc; 25% Semillon

TASTING NOTES

Classical fresh and floral Sauvignon blanc/Semillon complexity with herbaceous, tropical fruit and cut grass flavours complemented with strong fynbos/garrigue aromas. Fresh, easy drinking wine, with floral undertones, that is well-balanced on the palate with a lingering after taste of grass and fynbos/garrigue.

