



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

Sauvignon Blanc / Semillon 2021

ANALYSIS

Alcohol: 12.85%
pH: 3.12
Red Sugar: 2.0 g/l
Tot acid: 6.8 g/l

VINEYARD/HARVEST

Oakleaf / 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 2021 was relatively cool, with enough water for irrigation, which resulted in mainly tropical 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

BLEND

80 % Sauvignon Blanc
20 % Semillon

WOOD

Unwooded

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 was harvested at 21.7°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 stabilisation

TASTING NOTES

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

