



# Welmoed

STELLENBOSCH HERITAGE SINCE 1690

## SAUVIGNON BLANC 2024

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. Over the years, many great wines have been produced in the Welmoed cellar. Today, Welmoed maintains its proud winemaking tradition.

### GRAPE VARIETALS

100% Sauvignon Blanc

### WINEMAKING

The grapes were harvested during the night and early mornings at 22° to 24° Balling over a two-week period to ensure a broad spectrum of flavours. No skin contact was allowed and a two-day period for settling was followed prior to fermentation. Fermentation took place at 13° - 15° Celsius in stainless steel tanks. The wine was left on its primary fermentation lees for about two months to ensure a more complex, balanced palate with a lingering finish.

### TASTING NOTES

Appearance: A clear, green-hued appearance.

Nose: A cascade of gooseberries, passion fruit and lemongrass in the glass.

Palate: An exquisite balance between the tropical fruit flavours and the lingering, zesty finish.

Excellent served with fish and other seafood dishes.

### AGEING POTENTIAL

The wine is ready to drink now with the potential to age for two years.

### WINE OF ORIGIN

Stellenbosch, South Africa



[www.stellenboschvineyards.co.za](http://www.stellenboschvineyards.co.za)  
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