

## Stonecros Sauvignon Blanc/Semillon 2004

Innovative winemaking and well-managed oaking gives a light green / yellow appearance. Good weight on the middle palate, which is balanced by a crisp freshness and a long finish. A wine with upfront fruit flavours.

Meat: Vegetarian pasta, pan-fried chicken breast, lean pork and veal schnitzel. Fish: Sushi, oysters, fried perlemoen. Side dishes: Mediterranean vegetables. Herbs: Avoid black pepper. Cheese: Goat's milk in its purest form.



**variety** : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Semillon  
**winery** : Deetlefs Estate  
**winemaker** : Kobus Deetlefs  
**wine of origin** : Rawsonville  
**analysis** : alc : 13.00 % vol   rs : 5.02 g/l   ta : 5.77 g/l   so2 : 124.00 mg/l   fso2 : 42.00 mg/l  
**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity  
**pack** : Bottle



**ageing** : Excellent now, but portrays good development potential.

### **in the vineyard** : Sauvignon Blanc

**Rootstock**: 101-14/ 8-7  
**Clone**: M012/181  
**Plant Date**: 1998  
**Hectares**: 6ha  
**Average Ton/ha**: 12 t/ha  
**Trellising System**: 4 wire vertical Perold  
**Irrigation**: Drip

### **Semillon**

**Rootstock**: 101-14  
**Clone**: P148A  
**Plant date**: 1995  
**Hectares**: 10ha  
**Average Ton/ha**: 12 t/ha  
**Trellising System**: 4 wire vertical Perold  
**Irrigation**: Drip

**about the harvest**: Grapes were picked at different stages of ripening between 15 February – 09 March 2004.

**in the cellar** : There was no wood maturation and instead the wine was left on lees for 90 days after fermentation. Various yeast strains and different Vinification techniques were used.