

Stonecross Sauvignon Blanc/Semillon 2005

Innovative winemaking gives a light green appearance to the wine. Good weight on the middle palate, which is balanced by a crisp freshness and a long finish. Appealing dry aperitif-style with refreshing lemon-lime flavours on the after taste.

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 : 13.0 % vol rs : 2.5 g/l ta : 5.77 g/l so2 : 120.0 mg/l fso2 : 45.0 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 2005.