

## Stellenbosch Hills Sauvignon Blanc 2005

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### Michelangelo Awards 2005 - Silver Medal

Pale gold in colour with a hint of green. A complex wine with hints of grass and tropical fruit flavours on the nose and palate.

Salad and vinaigrette, seafood-pasta, chicken in a white wine sauce, fish, vegetables or to enjoy on itâ€™s own on a warm summer evening.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Stellenbosch Hills Wines

**winemaker :** PG Slabbert

**wine of origin :** Stellenbosch

**analysis :** alc : 13.65 % vol    rs : 2.5 g/l    ta : 6.3 g/l

**type :** White    **style :** Dry

**pack :** Bottle

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**ageing :** Enjoy while still young.

**about the harvest:** The grapes are hand harvested between 22 and 24Â° Balling. Berries are sampled and tasted before harvesting to get the preferable fruit flavour that is needed in this wine.

**in the cellar :** The wine was fermented below 12Â°C and great care is taken to preserve all the unique fruit flavours of the grapes during the whole winemaking process.

