

Stellenzicht Golden Triangle Sauvignon Blanc 2004

Veritas 2005 - Bronze

Colour: Bright with slight green tinge.

Bouquet: Aromas of green figs, peppers and subtle gooseberry, with an elegant balance.

Taste: Crisp and fresh with good acidity followed by green pepper and asparagus, and backed by tropical fruit and gooseberries.

Enjoy on its own or with fresh seafood, poultry, cold cuts or salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.11 % vol rs : 2.4 g/l pH : 3.35 ta : 5.84 g/l

type : White

pack : Bottle

Veritas 2005 - Bronze

ageing : The wine will reach full potential in two years.

in the vineyard : The vineyards are situated on the only south-facing portion of land on the property, planted at an altitude of 170 metres above sea-level. Grown in a combination of decomposed granite and Table Mountain sandstone, the 16-year old vines are now at full maturity. They were pruned at the end of August 2002 to maintain a yield of 4.82 tons per hectare.

about the harvest: The grapes were harvested by hand in mid-February between 22,6Â° and 24,7Â° Balling and were destalked and crushed before separating the juice from the skins.

in the cellar : The juice was fermented in stainless steel tanks at between 14Â° and 16Â°C over two weeks. Lees contact was allowed for three months after completion of alcoholic fermentation, with a racking enabling the wine to clarify naturally for four weeks before bottling.



Stellenzicht Wines

Stellenbosch

021 569 0362

www.stellenzicht.com