

Stellenzicht Golden Triangle Sauvignon Blanc 2005

Colour: Bright with slight green tinge.

Bouquet: Fine, elegant and subtle aromas of green figs, peppers and gooseberry.

Taste: Crisp and fresh with good acidity followed by green pepper, asparagus, 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 Vineyards

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.00 % vol rs : 2.40 g/l pH : 3.35 ta : 5.84 g/l

type : White

pack : Bottle

ageing : Enjoy now through to 2007.

in the vineyard : Viticulturist: Eben Archer

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 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.

in the cellar : Winemaker: Guy Webber

The grapes were destalked and crushed before separating the juice from the skins. 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 Vineyards

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