

Stellenzicht Golden Triangle Sauvignon Blanc 2007

Colour: Pale with green tints.

Bouquet: Showing an appealing array of green figs, peppers and subtle gooseberry.

Taste: A good fruit/acid balance results in an elegant yet forthcoming complexity.

Enjoy on its own or with fresh seafood, lemon roasted chicken, cold cuts or salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.4 g/l pH : 3.33 ta : 5.66 g/l

type : White

pack : Bottle **closure** : Cork

ageing : This wine will reach its full complexity within the next two years.

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. The vines, which are grafted on Richter 110 Phylloxera resistant rootstock, received supplementary irrigation.

Grown in a combination of decomposed granite and Table Mountain sandstone, the 16-year old vines are now at full maturity. The vines were pruned to maintain a yield of 4.82 tons per hectare.

about the harvest: The grapes were harvested by hand in mid-February at between 22.6° and 24.7° Balling with an average yield of 4.82 tons/ha.

in the cellar : After harvesting the grapes were destalked and crushed before separating the juice from the skins to avoid tannin extraction. Fermentation took place at between 14° and 16°C in stainless steel tanks.

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