

Stellenrust Sauvignon Blanc 2007

Veritas 2006 and 2007 Excellence Award South Africa

Swiss International Wine Awards 90-94% medal

Trophy Wine Show Top Sauvignon Blancs award SA

Nose dominated by freshly cut grass and green fig flavours. Palate more focussed with strong green fig and pepper flavours, crisp minerality and tropical explosion with a spicy long finish. Made from 30 year old bushvine. Clearly, a down to the point wine, full bodied and lengthy with a lingering aftertaste on the front palate.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 3.3 g/l pH : 3.12 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

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in the vineyard :

From 2006 to 2007, there was a big change in the yield of the vineyards and also the flavours presented in the grapes. 2006 was characterised by a distinct sweaty nose with full fruit flavours and lots of gooseberry on the nose and palate with slight hints of green fig and pepper.

about the harvest:

With the 2007, we only harvested about 4 tons per hectare. Again we took the same harvesting pattern – a section at 18 Balling (green), a section at 20 Balling (riper) and the last harvest at 22 Balling (full ripeness to promote the tropical flavours).

