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Stellenrust Sauvignon Blanc 2008

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This Sauvignon blanc has a crisp acidity and strong green and tropical flavours – therefore it would be a great accompaniment to dishes like Triple baked Goat's Cheese Soufflé (if you haven't had one, our winemaker should prepare you one) or fresh seafood salad with a mustard honey dressing smothered in fresh asparagus.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Coastal
analysis : **alc :** 12.0 % vol **rs :** 3.8 g/l **pH :** 3.3 **ta :** 6.8 g/l
type : White
pack : Bottle **closure :** Cork

2008 Best Value Wine Magazine
Robert Parker - 87 top value buys from SA
2008 Michelangelo - Silver medal

in the vineyard : Vineyards: 31+ year old bushvines Bottelary Hills

about the harvest: 2008 showed to be a particularly difficult harvest due to early February rains. This lead to an overall earlier pick of the crop and required more skill in the cellar to produce a full fruited Sauvignon blanc. Like our forefathers taught us, we still do a sectional harvest on the Sauvignon Blanc. A third is picked at 18° Balling (greener flavours), a third at 20° Balling and a third at 22° Balling (more tropical flavours). These three harvests are fermented separately to create three tanks capturing all the characteristics this enchanting grape can offer.

in the cellar :
After fermentation, a blend is made up carrying the true character of what Stellenrust has to offer on Sauvignon blanc every year. The 2008 vintage shows the characteristic flinty nose filled with fresh cut grass and tropical notes of granadilla and melon. The palate is crisp, but explosive with more tropical fruits than green flavours, hints of Cape gooseberries, lime and a lingering finish of blackcurrants.

Time spent on lees: 7 months no wood