

Sterhuis Sauvignon Blanc 2007

The wine has an brilliant colour with a light green hue. The nose is fresh with tropical fruit, figgs, gooseberries and a flinty minerality. The palate is lively with fresh tropical fruit, minerals and green cage characters finishing with a fresh acidity and a long minerally tail.

variety : Sauvignon Blanc |

winery : Sterhuis

winemaker : Johan Kruger

wine of origin : Stellenbosch

analysis : alc : 12.5% % vol rs : 1.8 g/l pH : 3.22 ta : 7.36 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

pack : Bottle **closure :** Cork

in the vineyard : The vineyard was vested at an altitude of 400 to 450 metres above sea level. The altitude and exposure to the prevailing winds kept the vines cool in summer. The soils are derived from Malmesbury shale and granite with a strong quarts presence that ensures water retention with additional irrigation so that the vines are well buffered against drought.

in the cellar : The vineyard was vested at an altitude of 400 to 450 metres above sea level. The altitude and exposure to the prevailing winds kept the vines cool in summer. The soils are derived from Malmesbury shale and granite with a strong quarts presence that ensures water retention with additional irrigation so that the vines are well buffered against drought.