

Sterhuis Astra White 2007

The wine shows a dense straw colour with a green tinge. Aroma - it is a very complex and concentrated wine with dense layers of flavours of minerality from the three components with an intriguing tangerine citrus complexity. The complex flavour spectrum repeats in the mouth with power and elegance and a long mineral, citrus/spicy/rich finish.

variety : Sauvignon Blanc | 34% Sauvignon Blanc, 33% Chenin Blanc, 33% Chardonnay

winery : Sterhuis

winemaker : Johan Kruger

wine of origin : Stellenbosch

analysis :

type : White **body :** Full **wooded**

pack : Bottle **closure :** Cork

in the cellar : Three barrels of 2007 Sauvignon Blanc was fermented with natural yeasts in a new French oak barrel (the natural fermentation pronounces more minerality in the wine), then after 11 months in barrel, the best three Chenin Blanc barrels were chosen in the cellar and also the best three Chardonnay barrels in the cellar. The reason for this is because all three these vineyards are on the same soil profile and at the same altitude, right on the top of the hill. Therefore all three should theoretically have a similar mineral component, equal amounts of each varietal in the blend to avoid any varietal to be represented stronger, this is to express the most possible terroir character. So, after 12 months in barrel, blended the nine barrels in a stainless steel tank, and then the blend went back to the original barrels on the different lees components for another 6 months for integration.