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Stellenrust Sauvignon Blanc 2009

The 2009 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.

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 | 100% 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 :** 7.0 g/l
type : White
pack : Bottle **closure :** Cork

in the vineyard : 2009 showed extended development time for the grapes on the vines due to a cooler January and February.

Vineyards
32+ year old bushvines Bottelary Hills

about the harvest: Grapes were harvested two weeks later than in 2008 and the wines are reminiscent of cooler climate vineyards.

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).

in the cellar :
These three harvests are fermented separately to create three tanks capturing all the characteristics this enchanting grape can offer.

After fermentation, a blend is made up carrying the true character of what Stellenrust has to offer on Sauvignon blanc every year.

Time spent on lees
7 months no wood