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# Stellenrust Sauvignon Blanc 2010

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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 | 100% Sauvignon Blanc
**winery :** Stellenrust Wine Estate
**winemaker :** Tertius Boshof
**wine of origin :** Bottelary Hills
**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 :** 2010 showed extended development time for the grapes on the vines due to a cooler January and February.
Vineyards: 34 year old bushvines Bottelary Hills

**about the harvest:** 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. The 2010 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.