

## Stellenryck Sauvignon Blanc 1999

According to Dr Pierre Marais, cellarmaster at The Bergkelder, the wine has a fruity nose with green fig undertones. On the palate it has a typical varietal character with a soft, grassy aftertaste.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Stellenryck

**winemaker :** Callie van Niekerk

**wine of origin :**

**analysis :** alc : 12.4 % vol    rs : 1.6 g/l    ta : 6.3 g/l

**in the vineyard :** The grapes came from vineyards in the Stellenbosch and Durbanville area planted from 1983 to 1990 at 170 to 250 metres above sea level. Some of the vines are trellised and others grow as bush vines. The vineyards face west to south-east.

**about the harvest:** The grapes were picked by hand at 22 to 23° Balling from February 5 to 21.

**in the cellar :** The wine, previously known as Stellenryck Blanc Fumé, will appear in future with the Sauvignon Blanc label to avoid confusion with wooded blanc fumé.

In the cellar the juice fermented at 16°C for about 14 days until dry.

