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Sterhuis Sauvignon Blanc 2010

The wine has an intense colour with a bright green hue. The nose is fresh with fynbos, green 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 | 100% Sauvignon Blanc
winery : Sterhuis
winemaker : Johan Kruger
wine of origin : Stellenbosch
analysis : **alc :** 13 % vol **rs :** 1.8 g/l **pH :** 3.25 **ta :** 6.75 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral
pack : Bottle **closure :** Screwcap



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.

about the harvest: The grapes were handpicked on different sugar levels.

in the cellar : Spent some time on the skins before pressing and settled overnight. During fermentation the less from the bottom of the tank was pumped over into the top of the tank. The fermentation was started with local as well as French yeasts which fermented at between 12 and 18 degrees celsius. Due to our soils and vintage conditions, this was the first vintage to spend almost 9 months on the lees prior to bottling which resulted in one of the finest Sauvignon Blancs from Sterhuis yet.