

Stellenryck Sauvignon Blanc 2000

On the nose the wine displays ripe peach and apricot flavours underlined by a background of freshly cut grass. On the palate it has a complex array of tropical fruit and undertones of grass. The wine is well balanced with a lengthy finish.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Stellenryck

winemaker : Callie van Niekerk

wine of origin :

analysis : alc : 13.57 % vol rs : 2.9 g/l pH : 3.33 ta : 7.5 g/l

in the vineyard : The vines come from vineyards in the Stellenbosch area situated at 250 to 350 metres above sea level. The vineyards were planted between 1989 and 1990 and face southeast to southwest. The vines received supplementary to no irrigation.

about the harvest: The grapes were picked by hand at 22 to 23 Å° Balling from the middle until the end of February.

in the cellar : The Stellenryck Collection of wines is made only in vintage years when optimum climatic conditions produce grapes of the highest quality. The worldâ€™s noble varieties are chosen for the Stellenryck Collectionâ€™s single varietal wines.

In the cellar the juice received 4 to 6 hours skin contact and fermented at 12 Å°C for 14 days.

