

Stonecross Sauvignon Blanc/Semillon 2012

Light yellow/green colour. Passion fruit, pineapple and citrus aromas dominate the nose. Good mid palate with pleasant lingering citrus acidity.

Vegetarian Pasta, Pan-fried chicken breast

variety : Sauvignon Blanc | 70% Sauvignon Blanc, Semillon 30%

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Western Cape

analysis : alc : 12.7 % vol rs : 1.87 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

ageing : 1 - 3 years

in the vineyard : Sauvignon Blanc

Rootstock: 101-14/8-7

Clone: SB37B

Plant Date: 1998

Hectares: 6 ha

Average Ton/Ha: 12 t/ha

Trellising System: 4 wire vertical Perold 4 wire vertical

Irrigation System: Drip

Height above sea level: 242 m

Direction: N/S

Semillon

Rootstock: 101-14

Clone: GD1

Plant Date: 1995

Hectares : 10 ha

Average Ton/Ha: 12 t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip

Height above sea level: 242 m

Direction:N/S

about the harvest: Grapes were picked at different stages of ripening.

Harvest date: 17 January 2007 - 28 February 2007

in the cellar : The grapes used to make this wine were tasted on a daily basis. When balance between fruit, herbaceous notes and acidity was achieved, harvesting took place. Picking occurred before sunrise to ensure cool grapes. In the winery modern techniques and reductive wine making were used to enhance and protect the delicate varietal characters. Different varietals were kept apart on fine lees until blending occurred.

