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Sterhuis Sauvignon Blanc 2012

The wine has an intense colour with a bright green hue. The nose is fresh with fynbos, green figs, litchi, gooseberries and a flinty minerality. The palate is lively with fresh tropical fruit, minerals and richness from the 15% barrel fermented portion, 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 :** 13.0 % vol **rs :** 1.5 g/l **pH :** 3.25 **ta :** 6.5 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: Harvest Date: February 2012
The grapes were handpicked on different sugar levels, spent some time on the skins before pressing and settled overnight.

in the cellar : During fermentation the lees from the bottom of the tank was pumped over into the top of the tank. The fermentation was started with local as well as natural yeasts which fermented at between 12 and 18º C. 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.

Growing region : Stellenbosch South-Africa
Crushing regime : Crushed and destemmed
Pre-fermentation treatment : Average 6 hour skin contact
Fermentation : Local and natural yeasts between 12 and 18º Celsius
Blend composition : 85% Tank fermented, 15% barrel fermented
Cases produced : 1000
Bottling date : June 2012