

Stellenzicht Golden Triangle Sauvignon Blanc 2012

Colour: Bright, crisp and sparkling, the wine entices with its ever-so-slight green tinge which should take on a delicate golden hue after a further few months in the bottle.

Bouquet: Very subtle and delicate tones of fig and green peppers will develop with time into a more complex array of gooseberries, litchis and even some honey.

Taste: The initial taste is as delicate as the bouquet; then the full mouth-feel opens up a whole new arena of subtly crisp flavours ending in a wonderfully long, clean aftertaste.

Suggested accompaniments include fresh green salads with apple, asparagus with zesty vinaigrette splashes and a personal favourite - Coronation Chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenzicht Wines

winemaker : Guy Webber assisted by Nataleé Botha

wine of origin : Stellenbosch

analysis : alc : 13.59 % vol rs : 2.5 g/l pH : 3.43 ta : 5.7 g/l so2 : 149 mg/l fso2 : 37 mg/l

type : White **style :** Dry **body :** Full

pack : Bottle **closure :** Screwcap

ageing : Under the correct cellaring conditions, the wine should reach its full potential when it is about two years old. Those who, however, enjoy the majesty of a mature Sauvignon blanc should keep a few bottles for an additional few years - they will be surprised by what this vintage provides.

in the vineyard : Background

Flanked by the Helderberg and Stellenbosch Mountain, between Stellenbosch and the False Bay coast, lies an exceptional tract of land that benefits from terroirs eminently suited to the cultivation of the highest quality wine grapes. This jewel in the crown of the magnificent Stellenbosch wine-growing region is known as the Golden Triangle. At its core lies Stellenzicht.

The award-winning Stellenzicht range reserves its Golden Triangle label for those wines which most eloquently demonstrate the unique terroir of this special part of the Helderberg, home to some of South Africa's most exceptional wines.

Vineyards

The vineyards which produced the grapes for this wine were planted between 1985 and 2004 in decomposed granite at altitudes between 210 m and 340 m. The vines are all grafted onto nematode-resistant Richter 99 and 110 rootstocks and trellised on vertical five-wire systems. Winter pruning was done to two spurs but with selected 'Cazenave' bearers allowing the vineyards to yield an average of 6,35 tons per hectare. The vines received supplementary irrigations at veraison and just before ripeness. Climatically, the 2012 vintage was the coldest (overall) and driest since 2006 - albeit with the most severe January heat-wave in many years. To counter the expected heat at picking, the harvested grapes were stored for 48 hours in a refrigerated container before being crushed.

about the harvest: The grapes were harvested by hand between 21 February and 2 March 2012 at an average of 23,8° Balling.

in the cellar : After destalking, crushing and over-night draining, the free-run juice was clarified using Nitrogen floatation whereafter it was transferred to stainless steel tanks. Fermentation, for which the pure yeast strains Vin 7 and Enoferm Bouquet were used, took place at about 14°C and lasted 21 days. The tanks were then topped up and cooled down to 9°C and the wine left to rest on the lees for three months. The



lees contact increases mouth-feel as the wine reabsorbs the autolysed yeast cells.

Final blending, stabilisation and filtration completed the process and a total of 2 025 cases were bottled on 7 June 2012.

Stellenzicht Wines

Stellenbosch

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