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Stellenrust Sauvignon Blanc 2014

This Sauvignon Blanc has a crisp acidity with a bouquet of yellow summer fruit. At the core is a strong minerality supporting pungent fruit with the slightest bit of herbs in the backdrop.

It would be a great accompaniment to dishes like Triple baked Goat's Cheese Soufflé (if you haven't had one, our winemaker should prepare you one) or fresh seafood salad with a mustard honey dressing smothered in fresh asparagus.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Bottelary
analysis : **alc :** 12.9 % vol **rs :** 2.4 g/l **pH :** 3.2 **ta :** 7.3 g/l
type : White **style :** Dry **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Cork

2014 Michelangelo International Wine Awards - Silver Medal

in the vineyard : 5 - 16 year old trellised and 37 year old bushvines Bottelary Hills.

about the harvest: As tradition has taught us, we still perform a sectional harvest on our Sauvignon Blanc. A third is picked at 18 Balling (greener flavours), a third at 20 Balling and a third at 22 Balling (more tropical flavours).

in the cellar : These three harvests are fermented separately to create three tanks capturing all the characteristics this enchanting grape can offer.

Natural settling and extremely low fermentation temperatures (10° - 12° C) are key to preserving the beautiful flavours this Queen of the Grapes can offer. Lower average temperatures caused slower ripening of the grapes. This in turn let to richer wines at lower alcohol levels with great fruit concentration.

Time spent on lees: 5 months no wood