

Stellenbosch Vineyards Heyden's White 2013

This unique blend of Sauvignon blanc, Viognier, Verdelho and Gewürtztraminer creates a fusion of flavours, which include fragrances of lemongrass and gooseberries with floral and citrus blossoms. The refined palate is creamy with a fresh and zesty acidity. Subtle oaking and extended yeast contact adds appealing savouriness and complexity to this wine.

Enjoy on its own, or with creamy chicken dishes, fresh fish dishes or light salads. Suitable for vegetarians but not for vegans.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 12% Viognier, 10% Verdelho, 8% Gewurztraminer

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen / Abraham de Villiers

wine of origin : Stellenbosch

analysis : **alc** : 13.91 % vol **rs** : 3.5 g/l **pH** : 3.48 **ta** : 6.46 g/l

type : White **style** : Dry

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Enjoy within the next three to five years.

in the vineyard : Fruit sourced from the Stellenbosch region.

in the cellar : Sauvignon Blanc and Gewurtztraminer fermented in stainless steel tank, unoaked, while the Verdelho and Viognier components were fermented, separately, in second and third fill French oak barrels, kept on its primary fermentation lees for 12 months and battonage. The tank components were kept on its fine lees for 12 months before blending.

