

Stellenbosch Vineyards Sauvignon Blanc 2014

A rich, aromatic nose, complemented by lush, juicy fruit. The nose shows a cascade of gooseberries, asparagus and lemon grass. A well balanced wine with a full, rich palate and a lingering finish.

A versatile food wine to go with most poultry, fish and salads. Suitable for vegetarians but not for vegans.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen / Abraham de Villiers

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.6 g/l pH : 3.6 ta : 6.37 g/l

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

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

ageing : Consume within the next five years.

in the vineyard : Fruit sourced from the Helderberg region within Stellenbosch.

about the harvest: The selected vineyards were harvested during the night and early mornings over a two-week period to get a wider flavour profile ranging from greener to more tropical aromas.

in the cellar : No excessive skin contact, two days of settling prior to fermentation. Primary fermentation took place in tanks. The juice was handled quite reductively up until bottling of final product. It was left on its primary fermentation lees for about six months.

