

Stellenbosch Vineyards Sauvignon Blanc 2015

This is a modern styled Sauvignon Blanc that shows elegance and finesse. The nose shows a cascade of gooseberries, asparagus and lemongrass, complemented by lush, juicy fruit. Well balanced with a full, rich palate and a lingering finish.

This wine will pair well with most fish or poultry dishes and is an ideal match for salad dishes. Serve at a cool room temperature. Suitable for vegetarians but not for vegans.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen and Abraham de Villiers

wine of origin : Stellenbosch

analysis: alc : 14.0 % vol rs : 1.2 g/l pH : 3.39 ta : 6.41 g/l

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

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

ageing : The wine is ready to drink now but will mature further for 5 years

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

in the vineyard : Grapes are sourced from Stellenbosch, selected from premium blocks prior to fermentation. The combination of our soil diversity with cool night temperatures and cool coastal fog, ensure high quality Sauvignon Blanc.

The vines are trellised on a 5 wire hedge system with an average yield of 8 tons/ha. The selected vineyards are 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 – 22 - 24° Balling.

Viticulturist: Francois de Villiers

in the cellar : No excessive skin contact, two days of settling prior fermentation. Primary fermentation takes place in stainless steel tanks at temperatures of 13 - 15°C. The juice is handled quite reductively up until bottling of the final product. When dry, the wine is left on its primary fermentation lees for about six months to ensure a more complex, balanced palate with a lingering finish.

