

Stellenzicht Sauvignon Blanc/Chenin Blanc 1999

Youthfully green with a faint, pale straw tinge. Fruity and herbaceous with nuances of green peppers, apples and tropical fruits. Fresh and vibrant with a full mouthfeel. Sweetish fruit initially with a clean, dry aftertaste. Serve well chilled at between 10 and 12°C with a variety of accompaniments from poultry and lighter seafoods to salads and cold cuts.

variety : Sauvignon Blanc | 69% Sauvignon Blanc, 31% Chenin Blanc

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : **alc** : 12.94 % vol **rs** : 2.0 g/l **pH** : 3.71 **ta** : 5.6 g/l **va** : 0.26 g/l **so2** : 116 mg/l **fso2** : 34 mg/l

pack : Bottle

ageing : Preferably enjoy while still young but the wine will last well for 18 to 24 months.

in the vineyard : Sauvignon Blanc - With an average age of 10 years, these vines are grown at an altitude of between 225 and 275 metres above sea-level on soils originating from Table Mountain sandstone. All of the vines are grafted onto nematode resistant Richter 99 rootstocks and are trellised on five wire fence systems. Cultivated under dry-land conditions, the yield from these vines is naturally low at below 6.5 tonnes per hectare and give good intensity of fruit.

Chenin Blanc - At over twenty years of age, these vines are at full maturity and bear very characteristic grapes with great complexity. Cultivated as bush vines on deep Hutton soils, no irrigation is usually necessary and the vines yield a low seven tonnes per hectare.

about the harvest: All of the grapes for this wine were harvested by and reached the winery at between 22 and 24° Balling.

in the cellar : After destalking and crushing, the juice was immediately separated from the skins to prevent over extraction of harsh phenols and settled in stainless steel tanks for 24 hours. Fermentation was induced with the addition of specific yeast strains and continued for 20 days at between 14 and 16°C in closed stainless steel tanks. After fermentation, the wines were racked from their primary lees and left to settle for a further three months before being blended at a ratio of 69% Sauvignon Blanc to 31% Chenin Blanc. A light bentonite fining was given to the wine in order to achieve stability before being bottled on 10 August 1999.

Stellenzicht Wines

Stellenbosch

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