

Stellenzicht Sauvignon Blanc/Semillon 1999

Pale green gold. Clear and bright. Aromatic and varietally expressive with classic Sauvignon Blanc flavours. The Semillon adds intense lemony fruit, creamy lanolin, and a hint of spice. Well integrated wood notes. Great harmony between nose and palate, with intense flavours of lime, lemondrops and spice. Crisp, yet with a rich, highly textured mouthfeel - thanks to the Semillon. This blend is ideal for a huge variety of foods - from fish and deep fried calamari to creamy chicken dishes and roast pork. Serve at 9-12°C.

variety : Sauvignon Blanc | 72% Sauvignon Blanc, 28% Semillon

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 1.9 g/l **pH** : 3.78 **ta** : 5.9 g/l **va** : 0.37 g/l **so2** : 59 mg/l **fso2** : 34 mg/l

pack : Bottle



ageing : This wine is developing well in bottle, and should open up even more with short-term cellaring.

in the vineyard : A blend of the classic Sauvignon Blanc originating from the French upper Loire region (72%) and the workhorse Semillon from Bordeaux (28%). Both varietals are grafted on Richter 99 rootstocks, and are trellised. The yields of both were kept low at five tons per hectare. The Sauvignon Blanc vines are 13 and the Semillon vines 11 years old.

about the harvest: The Sauvignon Blanc was hand picked at 22-23° Balling. The Semillon grapes, on the other hand, were hand picked at 22.5 - 24° Balling.

in the cellar : Skin contact was avoided and the must fermented at 11-13°C in stainless steel tanks till dry. The Sauvignon Blanc was left on the lees for 4 weeks, and is unwooded. The Semillon was fermented at 12-14°C, and matured in small Never Oak for three months. The wine was bottled soon after completing the careful assemblage.

Stellenzicht Wines

Stellenbosch

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