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Stellenrust Sauvignon Blanc 2016

This Sauvignon Blanc has a crisp acidity with a bouquet of yellow summer fruit and herbs. It has a mineral core supporting pungent fruit and a blackcurrant finish.

It would be a great accompaniment to dishes like Triple baked goat's cheese soufflé (if you haven't had one, our winemaker should prepare you one) or fresh seafood salad with a mustard honey dressing smothered in fresh asparagus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Bottelary
analysis : **alc :** 13.2 % vol **rs :** 2.8 g/l **pH :** 3.18 **ta :** 7.3 g/l
type : White **style :** Dry **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Screwcap



As tradition has taught us, we still perform a sectional harvest on our Sauvignon Blanc. A third is picked at 18 Balling (greener flavours), a third at 20 Balling and a third at 23 Balling (more tropical flavours). These three harvests are fermented separately to create three tanks capturing all the characteristics this enchanting grape can offer.

in the vineyard :
The grapes used for this wine are harvested from 5-17 year old trellised and 38 year old bush vine from the Bottelary Hills.

about the harvest:
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in the cellar :
Natural settling and extremely low fermentation temperatures (10-12 degrees Celsius) with 5 different commercial yeast strains are essential to preserving the beautiful flavours this Queen of the Grapes can offer. Lower average tem-peratures caused slower ripening of the grapes. This in turn let to richer wines at lower alcohol levels with great fruit concentration.

Assistant Winemaker: Herman Du Preez