

## Stellenrust Sauvignon Blanc 2017

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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.

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**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

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As tradition has taught us, we still perform a sectional harvest on our Sauvignon Blanc. A third is picked at 18 Baling (greener flavours), a third at 20 Baling and a third at 23 Baling (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 temperatures 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

