wine.co.za
easiest way to buy wine

# Stellenrust Sauvignon Blanc 375ml 2017

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 :** 375ml **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:

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 22 Balling (more tropical flavours).

### 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