

Stellenzicht Stellenbosch Sauvignon Blanc 2001

This wine portrays well the true character of the variety in terms of its crisp vitality, freshness and sheer drinking pleasure. All of the classic varietal aromas and flavours of freshly-cut grass, gooseberries, green peppers and herbs combine with a subtle flintiness, giving the wine its youthful vibrance and fresh appeal. Serve well chilled, this wine will enhance any occasion which calls for a certain vibrance and spirited youthfulness. It is well suited to seafood, cold meats or being enjoyed simply on its own.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.43 % vol rs : 2.8 g/l pH : 3.24 ta : 6.2 g/l va : 0.32 g/l so2 : 125 mg/l fso2 : 52 mg/l

pack : Bottle



ageing : Why delay the pleasure when it is right there, in the bottle, waiting to be embraced?

in the vineyard : The Stellenbosch range of wines result from the careful selection and blending of grapes and wines worthy of the appellation Stellenbosch. Quality grapes from various sites around this University Town are carefully selected for their individual traits and blended together to culminate in wines which portray the character and complexities of the region and its people. As a result of masterly blending, these wines result in a confluence of tastes in which the sum is greater than each of the individual parts.

The sites on which the selected grapes were grown all tend to be on the cooler slopes, either facing south (away from the hot African sun) or at higher altitudes where the effects of the maritime breezes help to keep the grapes cool during their final ripening stages. All of the vines are trellised and are grown predominantly in soils of decomposed granite although some Table Mountain sandstone is to be found at certain of the sites. The vines are all grafted onto nematode-resistant rootstocks and are pruned and trained in such a manner as to reduce the yield and thus optimize the quality of the fruit from which the wine is crafted.

about the harvest: The grapes were hand-picked at between 21 and 22.5° Balling.

in the cellar : The grapes were destalked and crushed before immediately separating the juice from the skins in order to prevent tannin extraction. Pure yeast cultures were inoculated into the juice in order to optimize the fermentation process at around 14° Celsius and the fermentation process lasted for 16 days. No extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify itself under gravity for approximately three months prior to being blended, filtered and bottled.

Stellenzicht Wines

Stellenbosch

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