

Stellenrust Sauvignon Blanc 2022

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 or fresh seafood salad with a mustard honey dressing smothered in fresh asparagus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenrust Wine Estate

winemaker : Herman du Preez

wine of origin : Bottelary

analysis : alc : 13.38 % vol rs : 2.3 g/l pH : 3.02 ta : 7.3 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The grapes used for this wine are harvested from 6-22 year old trellised and 41-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 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 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 led to richer wines at lower alcohol levels with great fruit concentration.

