

## Stettyn Cellar Millstone Sauvignon Blanc 2003

Fruit driven - touches of Cape gooseberry's and grass. A complex elegant wine with excellent body and a lingering after taste. A Powerful crisp wine with loads of dimension. This wine will be the perfect accompaniment for the catch of the day. Serve chilled with your selection of fresh fish, oysters or calamari.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Stettyn Family Vineyards

**winemaker :** Albi Theurnicht

**wine of origin :** Worcester

**analysis :** alc : 12.65 % vol    rs : 1.23 g/l    pH : 3.16    ta : 7.6 g/l

**type :** White    **style :** Dry    **body :** Light    **taste :** Herbaceous

**pack :** Bottle

Excellent reviews from clients is our only measure at this stage.

**in the vineyard :** The grapes used in this wine were sourced from two blocks on the Stettyn farm. Both sites were classified as premium selection blocks. In order to qualify for this selection the owners must adhere to specified guidelines, which include suckering; growth control by irrigation and yield/ha. The young block produces a crisp acid with typical Herbaceous green pepper aromas. The older block produces a wine with less acid and the flavours tends to be more tropical "ripe figs; asparagus.

**about the harvest:** The grapes was harvested early in the morning to capture as much as possible of the bouquet. Tasting of grapes is the only criteria used in determining the picking date.

**in the cellar :** The grapes were handled separately in the cellar. Ascorbic acid was administered during the handling process to capture volatile flavours. Maceration with enzymes on the skins was also done and the juice settled overnight. The juice was the racked to a fermenter and inoculated with Anchor Vin 7 yeast. To produce more body the fermentation temperature was varied between 10 and 16°C. The idea was to stress the yeast in order to produce more glycerol and increase the mouth feel. Fermentation took 44 days to complete. The tanks was topped and kept on the lees for 6 months.

