

Hill & Dale Sauvignon Blanc 2003

This Sauvignon Blanc clearly portrays the true character of the variety in terms of its crisp vitality, freshness and sheer drinking pleasure. All 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.

Served well chilled, this wine will enhance any occasion which calls for a certain vibrance and spirited youthfulness. It is well suited to seafood and cold meats. Delightful on its own.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.58 % vol rs : 2.5 g/l pH : 3.44 ta : 6.8 g/l va : 0.36 g/l so2 :
125 mg/l fso2 : 58 mg/l

type : White

pack : Bottle

International Wine Competition 2004 - Bronze

Decanter Awards 2004 - Commendation

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

in the vineyard : 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 the vines are trellised and are grown predominantly in soils of decomposed granite, although some Table Mountain sandstone is also to be found at a number of the sites. The vines are all grafted onto nematode-resistant rootstocks and are pruned and trained in such a style 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 between 22 and 23.5° Balling.

in the cellar : After destalking, and crushing, the juice was immediately separated 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 16 degrees Celsius which 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

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