

Stonecross Sauvignon Blanc/Semillon 2003

Innovative winemaking and well-managed oaking gives a light green / yellow appearance. A wine with zip and sparkle and good, crisp lime flavours. The tropical fruitiness is supported by the creamy texture and the lingering aftertaste.

A superb aperitif yet enough character to accompany a variety of dishes. Meat: Vegetarian pasta, pan-fried chicken breast, lean pork and veal schnitzel. Fish: Sushi, oysters, fried perlemoen. Side dishes: Mediterranean vegetables. Herbs: Avoid black pepper. Cheese: Goat's milk in its purest form.

variety : Semillon | Semillon, Sauvignon Blanc

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.0 % vol rs : 3.3 g/l ta : 5.3 g/l so2 : 147 mg/l fso2 : 42 mg/l

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

pack : Bottle

ageing : Excellent now, but portrays good development potential.

in the vineyard : Trellised vines.

about the harvest: Harvest Date: 15 February – 09 March 2003
Grapes were picked at different stages of ripening.

in the cellar : There was no wood maturation, instead the wine was left on lees after fermentation, without SO2 for 90 days. Various yeast strains were used.

