

Stellenzicht Golden Triangle Sauvignon Blanc 2003

Michelangelo International Wine Awards 2003 - Silver

Webber comments that the wine shows an appealing array of green figs, peppers and subtle gooseberry, with good balance and an elegant, yet forthcoming complexity.

Enjoy on its own or with fresh seafood, poultry, cold cuts or salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.39 % vol rs : 2.2 g/l pH : 3.23 ta : 6.9 g/l

type : White

pack : Bottle

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ageing : Guy Webber says it will reach its full complexity within the next two to three years and recommends enjoying.

in the vineyard : The vineyards are situated on the only south-facing portion of land on the property, planted at an altitude of 170 metres above sea-level. Grown in a combination of decomposed granite and Table Mountain sandstone, the 16-year old vines are now at full maturity. They were pruned at the end of August 2002 to maintain a yield of 4.82 tons per hectare.

about the harvest: The grapes were harvested by hand in mid-February at between 22.6° and 24.7° Balling.

in the cellar : The grapes were destalked and crushed before separating the juice from the skins to avoid tannin extraction. Fermentation took place over two weeks at between 14° and 16°C. Lees contact was allowed for three months after completion of alcoholic fermentation, with a racking enabling the wine to clarify naturally for four weeks before bottling.



Stellenzicht Wines

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