

Stellenbosch Hills Sauvignon Blanc 2004

Pale gold in colour with a hint of green. A complex wine with hints of grass and tropical fruit flavours on the nose and palate.

Salad and vinaigrette, seafood-pasta, chicken in a white wine sauce, fish, vegetables or to enjoy on its own on a warm summer evening.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenbosch Hills Wines

winemaker : PG Slabbert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.1 g/l ta : 7.3 g/l

type : White **style :** Dry

pack : Bottle

Fairbairn Capital Trophy Wine Show 2005 - Bronze

ageing : Enjoy while still young.

in the vineyard : The wine is made from 6-year-old trellis vines (5 vertical trellis) grown in Pinedene soil. Sauvignon Blanc is only planted on terraces, which is suitable to the variety, optimizing the fruit quality and flavours. The cool southwesterly slopes are preferable with the influence of the cold sea breezes of the Indian Ocean. To make wine of this quality, low yields (5-6 tons/ha) are preferable.

about the harvest: The grapes are hand harvested between 22 and 24° Brix. Berries are sampled and tasted before harvesting to get the preferable fruit flavour that is needed in this wine.

in the cellar : The wine was made in a reductive way using CO₂ to displace the O₂ in contact with the juice and the wine.

