

Sauvignon Blanc 2024



SINCE 1928
Stellenrust
WINES FROM STELLENBOSCH



GENERAL NOTES

As tradition has taught us, we still perform a sectional harvest on our Sauvignon Blanc. A third is picked at 18 Balling (greener flavours), a third at 20 Balling and a third at 23 Balling (more tropical flavours). These three harvests are fermented separately to create three tanks capturing all the characteristics this enchanting grape can offer.

IN THE VINEYARDS

The grapes used for this wine are harvested from 6-24 year old trellised and 42 year old bush vine from the Bottelary Hills.

VINIFICATION

Natural settling and extremely low fermentation temperatures (10-12 degrees Celsius) with 5 different commercial yeast strains are essential to preserving the beautiful flavours this Queen of the Grapes can offer. Lower average temperatures caused slower ripening of the grapes. This in turn led to richer wines at lower alcohol levels with great fruit concentration.

TASTING NOTES

This Sauvignon Blanc has a crisp acidity with a bouquet of yellow summer fruit and herbs. It has a mineral core supporting pungent fruit and a blackcurrant finish - therefore it would be a great accompaniment to dishes like Triple baked goat's cheese soufflé (if you haven't had one, our winemaker should prepare you one) or fresh seafood salad with a mustard honey dressing smothered in fresh asparagus.

TECHNICAL ANALYSIS

Varieties:	100 % Sauvignon Blanc
Residual sugar: 2.8 g/L	pH: 3.09
Alcohol: 13.38%	TA: 7.1 g/L
Winemaker:	Herman Du Preez
Cellar Master:	Tertius Boshoff