



## Stellenrust Sauvignon Blanc 2020

main variety Sauvignon Blanc

vintage 2020

analysis alc: 13.2 | ph: 2.98 | rs: 2.4 | ta: 7.4

type White

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshof

taste Mineral

wine of origin Bottelary

body Medium

### 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.

### blend information

100% Sauvignon Blanc

### food suggestions

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.

### in the vineyard

The grapes used for this wine are harvested from 5 - 18 year old trellised and 39 year old bush vine from the Bottelary Hills.

### about the harvest

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 cellar

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 let to richer wines at lower alcohol levels with great fruit concentration.