

Stellenzicht Golden Triangle Sauvignon Blanc 2014

Colour: Bright, crisp and sparkling, the wine entices with its ever-so-slight green tinge which should take on a delicate golden hue after a further few months in the bottle.

Bouquet: A complex array of creamy gooseberry and flinty watercress blended with fresh hints of nettles and wild rocket.

Taste: Wonderfully balanced with a rich, full mouth feel, crisp acidity and almost floral tropical sweetness. The structure of this wine allows it to linger well in the mouth long after the last sip has been taken.

Suggested accompaniments include cold sea foods, pan-fried scallops, crayfish salads and steamed Kabeljou.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenzicht Vineyards

winemaker : Guy Webber assisted by Nataleé Botha

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.32 ta : 5.4 g/l so2 : 152 mg/l
fso2 : 33 mg/l

type : White style : Dry body : Full

pack : Bottle size : 750ml closure : Screwcap

ageing : Under the correct cellaring conditions, the wine should reach its full potential at an age of around three to four years. Those who, however, enjoy the majesty of a mature Sauvignon Blanc should keep a few bottles for an additional few years - they will be pleasantly surprised by what this wine offers.

in the vineyard : Background

Flanked by the Helderberg and Stellenbosch Mountain, between Stellenbosch and the False Bay coast, lies an exceptional tract of land that benefits from terroirs eminently suited to the cultivation of the highest quality wine grapes. This jewel in the crown of the magnificent Stellenbosch wine-growing region is known as the Golden Triangle. At its core lies Stellenzicht.

The award-winning Stellenzicht range reserves its Golden Triangle label for those wines which most eloquently demonstrate the unique terroir of this special part of the Helderberg, home to some of South Africa's most exceptional wines.

Vineyards (Viticulturist: Quintus van Wyk)

The vineyards which produced the grapes for this wine were planted between 1985 and 2004 in decomposed granite at altitudes between 210 m and 340 m. The vines are all grafted onto nematode-resistant Richter 99 and 110 rootstocks and trellised on vertical five-wire systems. Winter pruning was done to two spurs but with selected 'Cazenave' bearers allowing the vineyards to yield an average of 6,35 tons per hectare. The vines received supplementary irrigations at veraison and just before ripeness. Climatically, the 2012 vintage was the coldest (overall) and driest since 2006 - albeit with the most severe January heat-wave in many years. To counter the expected heat at picking, the harvested grapes were stored for 48 hours in a refrigerated container before being crushed.

about the harvest: The grapes were harvested by hand on 4 and 5 March at an average of 23,2° Balling.

in the cellar : After destalking, crushing and overnight draining, the free-run juice was

clarified using Nitrogen floatation whereafter it was transferred to stainless steel tanks.

Fermentation, for which the pure yeast strain, Oenoferm Bouquet, was used, took place at about 15° C and lasted 26 days. The tanks were then topped up and cooled down to 9° C, and the wine left to rest on the lees for six months. This lees contact increases mouth-feel as the wine reabsorbs the autolysed yeast cells.



Final blending, stabilisation and filtration completed the process and altogether 2 077 cases were bottled on 22 September 2014.