



**GOLDEN TRIANGLE**  
By STELLENZICHT

## SAUVIGNON BLANC 2015

*Winemaker:* Guy Webber assisted by Nataleé Botha  
*Viticulturist:* Quintus van Wyk  
*Appellation:* Stellenbosch  
*Grape variety:* Sauvignon blanc (with a touch of Semillon)  
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### Background

Flanked by the Helderberg and Stellenbosch Mountains, between Stellenbosch and the False Bay coast, lies an exceptional tract of land that benefits from terroir 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.

Award-winning Stellenzicht 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 in 1985 and 1986 in decomposed granite at altitudes of around 210 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 5 tons per hectare. Climatically, the 2015 vintage was one of the hottest and driest in many years. Supplementary irrigations were thus critical for the ripening of the fruit for this wine and, in order to get them to the winery as cool as possible, the harvested grapes were stored overnight in a refrigerated container before being crushed.

### Winemaking

The grapes were harvested by hand on 17 and 18 February at an average of 23,9° Balling. After destalking, crushing and 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, VIN 13, was used, took place at about 14° C and lasted for 20 days. The tanks were then topped up and cooled down to 9° C, and the wine left to rest on its lees for six months. This lees contact helped to broaden the mouth-feel of the wine and also acts as a natural preservative against oxidation.

Final blending, stabilisation and filtration completed the process and altogether 3,620 cases were bottled on 12 October 2015.

### Winemaker's comments

*Colour:* Bright and vibrant with a sparkling **green** tint showing through the pale straw.

*Bouquet:* A complex mingling of herbaceous nettles and rocket with fruity, tropical notes of yellow apples, pears and apricots. Unexpectedly-rich lees undertones.

*Taste:* Beautifully balanced and fresh with lots of vibrant "zip". Rich tropical flavours of ripe, yellow gooseberries and fresh ginger give the wine its broad mouthfeel while the leesy creaminess and crisp acidity combine to create an exceptionally long tail.

*Ageing potential:* 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.

*Food pairing:* Suggested accompaniments include Caprese salads, fresh coleslaw with roasted pine nuts, Asian-style salads with roasted sesame seeds and grilled sole with crispy, fried capers and fresh onion.

### Chemical analysis

*Alcohol:* 14,0% by vol  
*Residual sugar:* 2,9 g/l  
*Total acidity:* 6,5 g/l  
*pH:* 3,13  
*Total extract:* 19, g/l  
*Free SO<sub>2</sub>:* 42 ppm at bottling  
*Total SO<sub>2</sub>:* 133 ppm at bottling

