

THE RATIO

By STELLENZICHT

Winemaker: Guy Webber assisted by Nataleé Botha

Appellation: Stellenbosch

Grape Varietal: Sauvignon blanc (62%) Sémillon (38%)

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Background: With Stellenzicht located in the heart of Stellenbosch's *Golden Triangle* of wine-growing, it is natural that this premium origin ties in with Nature's *Golden Ratio*, as understood by philosophers and mathematicians like Fibonacci and da Vinci as far back as the 12th century. Created in the ratio of 1:1,618, this classic blend pays homage to Nature and strives to reduce the impact of "personal preference" in the blending process.

Climatic Data:

The 2015 vintage was one of the warmest and driest vintages in many years. Initial good rains during the preceding June were usurped by below-average rainfall figures for the rest of the winter and into the summer growing months. Together with abnormally high temperatures during the entire growing period up to January, the management of the vines' canopies and the soils' moisture levels was critical in enabling the grapes to reach full ripeness. Thankfully, good January rains and cooler February temperatures allowed for respite during the final stages of ripening and into the harvest itself.

Vineyards:

Planted in 1985, the Sauvignon blanc vineyards used in this wine are some of the oldest vineyards of this variety in the Stellenbosch region and produce fruit of incredible intensity, balance and character – perfect for blending with its younger (1997) Sémillon partner. Both vineyards are grafted onto nematode-resistant (Richter 99) rootstocks and trellised on movable six-wire vertical trellis systems. Yields for the vintage averaged out at 4,9 and 8,5 tonnes per hectare for the Sauvignon blanc and Sémillon vineyards respectively. Juice analyses after crushing showed the sugar level at 22,5° Balling, Total acid at 4,5 g/l and the pH at 3,41.

Sauvignon blanc Sémillon 2015

Vinification:

The grapes were harvested by hand on 10 February and stored in a cold room overnight in order to cool them down to around 2°C before crushing.

After crushing the next morning, the juice was clarified through floatation and co-fermented with a selected yeast strain (ES 181) at an average temperature of 15°C. A portion of the fermenting must was transferred to two new 500-litre barrels (one French and one American oak). This portion was returned to the main portion after six months in barrel on the lees. Final stabilization and preparation for bottling took place after the wine had spent a total of fifteen months on its lees.

A total of 2,791 bottles was filled on 30 May 2016

Winemaker's comments:

Colour: Vibrant pale straw with attractive green tint.

Nose: Fresh and complex array of pear, grapefruit, fresh white asparagus initially with toasted nutmeg, coconut and quince following on and rounding off a very enticing first experience of the wine.

Palate: Complex with the fresh acidity balanced by buttery-fullness on the initial palate. The rich and broad mid-palate is followed up by a lean and crisp elegance in the lingering aftertaste.

Ageing potential

Three to eight years.

Food Pairing

Very versatile with food pairings, this wine handles a multitude of dishes from rich citrus-glazed duck; grilled sole with capers and lemon-butter; creamy mussel pots and skate wings with lemon, thyme and fresh onion.

Chemical analysis:

Alcohol: 13,46 %vol

Total Extract: 20,1 g/l

Residual Sugar: 2,4 g/l

Total Acid: 5,6 g/l

Volatile Acid: 0,33 g/l

pH: 3,30

Free SO₂: 44 ppm

Total SO₂: 130 ppm (at release)

