



Stonecross Sauvignon Blanc 2021

Awards & Accolades:

Best Value – Gilbert & Gaillard 2022

Tasting notes:

Very light yellow colour with tinge of green. Wine has sweet tropical fruit aromas of gooseberry, melon, grapefruit, and passion fruit with hints of grass and green pepper on the nose. An incredible fresh wine with pineapple and grapefruit flavours. Good balanced acidity that makes this wine very easy and approachable. Smooth with a bit of backbone.

Food Pairing:

Vegetarian Pasta, Pan-fried chicken breast and seafood.

Blend:

97% Sauvignon Blanc of which 59% is barrel fermented
3% Sémillon

Vinification:

Grapes were harvested when the perfect balance between tropical fruit and greener aromas were achieved. Reductive winemaking techniques were used to protect the juice against oxidation. The 3% Semillon gives the wine a nice smooth soft mouth feel and also adds some grassy and citrus notes.

Area of origin:

Western Cape

Analysis:

Alc.: 13.36%
RS: 3.0g/l

Maturation:

1 - 3 years