



## STELLENBOSCH HILLS

*Distinction through diversity*

### 1707 White Reserve 2021

#### Tasting Notes:

An elegant, voluptuous wine with an aromatic nose filled with stone fruit, honey, zesty citrus, and vanilla oak spice aromas. The palate is elegant, balanced by lively citrus fruit and crisp acidity. Rich, textured, and a lingering finish.

#### Serve with:

Sushi, fish curry, mussel soup, risotto, grilled chicken and cream-based dishes.

#### The Harvest:

All the components of the blend come from one grower, in the Stellenbosch Kloof area. The grapes were picked at optimum ripeness to ensure that the best qualities of the cultivars are represented in the final blend.

#### In the Cellar:

Every individual component was matured on the lees in 300 liter French oak barrels for 10 months. Batonage took place every two weeks. The three components were blended before bottling.

#### Ageing Potential:

2 to 3 years.

#### Blend:

70% Chardonnay, 20% Semillon, 10% Viognier



#### Technical analysis:

Alcohol	14.27% Vol
pH	3.55
Residual sugar	2.2 g/l
Acidity	5.6 g/l
Wine of origin	Stellenbosch