



STELLENBOSCH VINEYARDS

STELLENBOSCH VINEYARDS LIMITED RELEASE VERDELHO 2020

<i>Winemaker:</i>	<i>Abraham de Villiers & Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>100% Verdelho</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
<i>Website:</i>	<i>www.stellenboschvineyards.co.za</i>
<i>Tel:</i>	<i>+27 (0)21 881 3870</i>
<i>Fax:</i>	<i>+27 (0)21 881 3102</i>

Background:

This Verdelho is symbolic of the one ultimate philosophy of our winemaking team: To create an elegant, ever graceful and rewarding wine.

Verdelho is a white grape variety grown throughout Portugal, and also gives its name to one of the four main types of Madeira wine. Verdelho has traditionally been used to make fortified wines. The inspiration to plant this variety in Stellenbosch came from its suitability to warmer climates and the success in the Duoro as well as the Swan Valley (Australia) where it has been successfully made as a table wine.

The vineyards:

A trellised vineyard planted in 2005 on a southern slope.

The winemaking:

The grapes were hand harvested, sorted and destemmed and fermented in 60% first-fill French oak barrels and 20% second and 20% third-fill barrels. Only the best eight barrels were selected and blended to produce this exceptional wine. Matured for 10 months in oak barrels, 3000 bottled were produced.

Winemaker's comments:

This is an exceptional wine revealing apricot and ripe peach aromas with nutty and floral nuances. Its zesty nature makes this a complex wine showing dried fruit and raw almond on the palate. Its well-integrated acid line contributes to the refreshing, lingering finish.

Maturation potential:

The wine can be enjoyed now, but will benefit from bottle aging for three to five years.

Food pairing:

Excellent served with spicy South African cuisine.

SUITABILITY FOR VEGETARIANS OR VEGANS
Suitable for vegetarians but not for vegans.

Chemical analysis:

<i>Alcohol:</i>	<i>14.29% by volume</i>
<i>Residual sugar:</i>	<i>2.0 g/l</i>
<i>Total acidity:</i>	<i>5.6 g/l</i>
<i>pH:</i>	<i>3.40</i>

