



STELLENBOSCH HILLS

Seventeen Hundred and Seven
1707

1707 Reserve White

Blend: 70% Chardonnay, 20% Semillon,
10% Viognier

Colour: Pale Straw Yellow

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 & crisp acidity.

Rich, textured and a lingering finish.

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. Only 3000 bottles produced. Ageing potential 2 to 3 years.

Food Pairings:

Sushi, Fish curry, Mussel soup, Risotto, Grilled chicken and cream based dishes.

Technical Analysis:

Alcohol: 14 % vol
pH: 3.56
RS: 2.3 g/l
Acidity: 5.1 g/l
WO: Stellenbosch

