

Rietvallei Sauvignon Blanc Special Selection 2005

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Rietvallei Special Select Sauvignon Blanc is a full-bodied, complex wine with excellent fruit, well complimented by a subtle touch of toasted oak. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest. Elegant, lively and finely balanced, this Sauvignon Blanc is tightly wound around a core of crisp, flinty and mineral notes. Its vibrancy is amplified with allusions to ripe green figs and succulent grapefruit. The sleek mouth-feel culminates in an elegant, crisp and decidedly dry finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 4.9 g/l pH : 3.1 ta : 7.0 g/l va : 0.3 g/l

type : White **wooded**

pack : Bottle

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in the vineyard : These grapes were sourced from Elim, a very cool region only a few kilometers from Cape Agulhas, the most southern tip of Africa.

about the harvest: The selection process for this special cuve already started with the identification of this specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield and premium quality. The grapes were picked by hand in two stages, first at 21° Balling (Brix) and then two weeks later at 23.5° Balling. Each bunch was then first inspected and sorted by hand and all inferior grapes removed before packed in small lug-boxes with which it was transported to the cellar.

in the cellar : After crushing only the free-run juice was selected and after three days of settling the clean juice was taken to the fermentation tanks where fermentation was electronically controlled and kept at a constant 14°C. After fermentation, which took about three weeks, the wine was left on the fine lees for three months during which time it was stirred every two weeks. The wine was then transferred to second-fill French oak barrels where it was allowed to mature for another three months.