

Rietvallei John B Sauvignon Blanc/Colombar 2006

The wine has a lovely floral bouquet with intense fruit flavours on the palate and a well balancing acidity makes for a zesty, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Colombard

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : alc : 12.5 % vol rs : 2.8 g/l pH : 2.99 ta : 7.3 g/l va : 0.34 g/l so2 :
132.0 mg/l fso2 : 40.0 mg/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle

in the vineyard : The vines were mostly planted on south-east slopes in rich limy soil. They are all trellised and were established from 1983 to 1999.

about the harvest: The grapes were picked at optimum ripeness at about 22° Balling (Brix).

in the cellar : In the cellar the juice was cold fermented in stainless steel tanks at 15°C. After fermentation the wine was left on the lees for two months and then the different cultivars were blended just before bottling

