

Rietvallei Sauvignon Blanc 2008

Elegant, lively and finely balanced, Rietvallei 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.

It is a finely balanced, fresh Sauvignon Blanc with a typical grass character. This is a wine to sip, but also one that can cope with robust flavours.

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variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Breede River

analysis : alc : 12.31 % vol rs : 3.9 g/l pH : 3.34 ta : 7.6 g/l va : 0.39 g/l so2 : 110 mg/l fso2 : 35 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : The Sauvignon Blanc vines are planted on slopes facing southeast and are situated at 152 metres above sea level. The vines are trellised and were established from 1980 to 2002.

about the harvest: The grapes were harvested by hand and the first batch was picked at 18° Balling which enhanced the grassy character of the wine. The second batch, essential for the ripe fruity character and full body of the wine, was picked at 23° Balling.

in the cellar : The juice fermented at an average of 15° C in stainless steel tanks. After fermentation it was left on the fine lees for 3 months, stirring weekly. Finally the wine was stabilised, filtered and bottled in June.

