

Rietvallei John B Sauvignon Blanc/Colombard 2008

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 : Kobus Burger

wine of origin : Breede River

analysis : alc : 11.71 % vol rs : 3.1 g/l pH : 3.41 ta : 6.6 g/l va : 0.30 g/l so2 :
133 mg/l fso2 : 37 mg/l

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

pack : Bottle **closure :** Cork

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.

in the cellar : The juice was cold fermented in stainless steel tanks at 15° C. After fermentation the wine was left on the fine lees for 2 months and then the 2 cultivars were blended just before bottling.

