

## Rietvallei Wild Rush Cape White 2007

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 :** Colombard | 50% Colombard, 25% Sauvignon Blanc, 25% Chardonnay

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Breede River

**analysis :** alc : 12.5 % vol   rs : 3.2 g/l   pH : 3.3   ta : 6.5 g/l   va : 0.30 g/l   so2 : 115 mg/l   fso2 : 45 mg/l

**type :** White

**pack :** Bottle   **closure :** Cork

**in the vineyard :** The vines are mostly planted on south-east facing 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 of about 22° - 24° 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 different cultivars were blended just before bottling

