

Rhebokskloof Estate Sauvignon Blanc 2008

Packed with flavour, lemon drops, guava, fig-rich salad, this is a satisfying and ripe style Sauvignon, with good palate weight, a rounded texture. A fresh finish gives definition, length and food compatibility.

Tasty enough to drink on its own, but perfect with seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Coastal

analysis : alc : 13 % vol rs : 1.3 g/l pH : 3.5 ta : 5.8 g/l so2 : 114 mg/l fso2 : 40 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : Soil type: Glenrosa

Age: The vineyards were planted in 2000

Slope: East facing slope

about the harvest: Harvested in March 2008 at 23° B.

Average yield: 6 tons/ha

in the cellar : Fermentation: Cold fermentation in stainless steel tanks with select yeasts

Wine was kept on the lees (sur lie) and stirred regularly (batonnaged)

Oaking: No wood used

Aging: Tank matured for 2 months

Bottle matured for 3 months

Date bottled: May 2008

Packaging: 6 x 750 ml

Quantity: 1689 x 12

