

## Viljoensdrift River Grandeur Sauvignon Blanc 2011

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Viljoensdrift Wines and Cruises

**winemaker** : \_

**wine of origin** : Robertson

**analysis** : **alc** : 12.0 % vol **rs** : 1.9 g/l **pH** : 3.41 **ta** : 5.9 g/l

**type** : White

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

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**in the vineyard** : Soil type: Deep alluvial Kogmanskloof soil

**about the harvest**: Grapes were harvested in two different batches - one at 17° Balling and the other at 23° Balling.

**in the cellar** : Worked in a very reductive way, kept the juice in cold storage for approximately one week and stirred the lees up daily. After a week the wine was racked and the fermentation process started - a very cold fermentation at 12° Celsius. After fermentation the wine was kept on the lees for another 2 months. No MLF fermentation took place and the wine was bottled after contact with the lees and a fine filtration.