

## Rietvallei Classic Estate Sauvignon Blanc 2012

The nose reveals vibrant fruit with expressive passion fruit and grapefruit, freshly cut grass and a touch of capsicum. These flavours follow through on the palate with flinty and mineral notes and allusions of ripe green figs. The acidity is well balanced and allows for a zesty, crisp and decidedly dry finish.

Pair with any seafood, especially just harvested oysters spiked with lemon and chilli. Serve chilled (7 - 10°C).

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

**winery** : Rietvallei Wine Estate

**winemaker** : Kobus Burger

**wine of origin** : Breede River

**analysis** : alc : 12.03 % vol   rs : 1.2 g/l   pH : 3.34   ta : 7.8 g/l   va : 0.38 g/l   so2 : 142 mg/l   fso2 : 50 mg/l

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

**pack** : Bottle   **closure** : Screwcap

2012 Veritas Wine Awards - Bronze Medal

2012 Michelangelo International Wine Awards - Gold Medal

**in the vineyard** : The Sauvignon Blanc vines are planted on slopes facing southeast and are situated at 152 meters above sea level. The vines are all trellised and under micro irrigation and were established from 1980 to 2008.

**about the harvest**: The grapes are harvested by machine at the coldest part of the day, which is from 02:00 - 10:00 am in the morning. The Sauvignon Blanc grapes are picked in various stages of ripeness to capture the full spectrum of flavour profiles offered by this varietal. The first part is picked 'green' at 18° Balling (Brix), which enhances the grassy character of the wine and also contributes a good acidity. The second part, essential for the ripe fruity character, body and structure of the wine, is picked at optimum ripeness which varies from 21 - 23° Balling.

**in the cellar** : In the cellar, skin contact is given for 6 hours and then only the free-run juice is drained and allowed to cold settle for three days. The clean juice is then racked and taken to the fermentation tanks where special cultivated wine yeast is inoculated and the fermentation temperature controlled between 15 - 17°C. After fermentation, which takes about three weeks, the wine is left on the lease for at least three months before bottling.

### Packaging details

Bottle volume: 750ml

Case size: 6 x 750ml

Pallet size: 104 x 6 x 750ml

Case weight: 8.52 kg

Closure: Stelvin (Screw-cap)

EAN 750ml Bottle Barcode: 6009673830093

UPC 750ml Bottle Barcode (USA only): 89673300002-4

EAN 6x750ml Case Barcode: 6009673830109

UPC 6x750ml Case Barcode (USA only): 89673300003-1

