

Rietvallei John B Sauvignon Blanc 2011

This Sauvignon Blanc expresses flavours of lemon zest, grapefruit and tropical fruits on the nose which follows through on the palate. The palate also reveals a hint of minerality and a well balancing acidity resulting in a zesty, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment.

A perfect partner for any seafood, salads and light meals. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! 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 : 12.0 % vol rs : 3.2 g/l pH : 3.36 ta : 8.0 g/l va : 0.38 g/l so2 : 131 mg/l fso2 : 39 mg/l

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

pack : Bottle **closure** : Screwcap

about the harvest: The Sauvignon Blanc grapes are picked in different stages of ripeness in order to capture the green, grassy flavours of the earlier, 'greener' fruit and then later the more tropical flavours of the ripe fruit.

in the cellar : In the cellar the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks at 15°C till dry. After fermentation the wine is left on the fine lees for at least two months before bottling.

Packaging details

Bottle volume: 750ml

Case size: 6 x 750ml

Pallet size: 120 x 6 x 750ml

Case weight: 7.42 kg

Closure: Stelvin (Screw-cap)

EAN 750ml Bottle Barcode: 6009673830970

UPC 750ml Bottle Barcode (USA only): 89673300030-7

EAN 6x750ml Case Barcode: 6009673830987

UPC 6x750ml Case Barcode (USA only): 89673300065-9

