

Rietvallei Special Select Sauvignon Blanc 2010

Rietvallei Special Select Sauvignon Blanc is a full-bodied, complex wine with excellent varietal expression. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest. Elegant, lively and finely balanced, this Sauvignon Blanc is tightly wound around a core of crisp, flinty and mineral notes. Its vibrancy is amplified with nuances of ripe Cape gooseberry, a touch of capsicum and succulent grapefruit. The sleek mouth-feel, revealing hints of asparagus, culminates in an elegant, crisp and decidedly dry finish.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : West Coast

analysis : alc : 13.47 % vol rs : 2.1 g/l pH : 3.27 ta : 7.2 g/l va : 0.62 g/l so2 : 143 mg/l fso2 : 31 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant

pack : Bottle **closure :** Cork

in the vineyard : The grapes for the making of this special cuvée were sourced from a farm close to Lutzville in the Olifantsrivier area on the West Coast. The vines are situated very close to the cool Atlantic Ocean which allow for slow ripening of the grapes.

The selection process for this special cuvée already started with the identification of this specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 8 tons per hectare) and premium quality.

about the harvest: The grapes were picked by hand at optimum ripeness at 23°B (Brix) into bins and transported to the estate in temperature controlled cooling trucks.

in the cellar : In the cellar extreme reductive wine making methods were followed with the extensive use CO₂ in the form of dry ice (CO₂ pellets) on the grapes and juice and CO₂ gas on the wine right until bottling. After crushing and skin contact for 6 hours only the free-run juice was selected. After three days of cold settling at 0°C the clean juice was racked and taken to the fermentation tanks where fermentation was electronically controlled and kept at a constant 14°C. After fermentation, which took about three weeks at this cold temperature, the wine was left on the fine lees for eleven months during which time it was stirred regularly. The wine was then fined clean (not filtered) and finally bottled in December 2010.

Packaging details

Bottle volume: 750ml

Case size: 6 x 750ml

Pallet size: 104 x 6 x 750ml

Case weight: 9.10 kg

Closure: Stelvin (Screw-cap)

EAN 750ml Bottle Barcode: 6009673830628

UPC 750ml Bottle Barcode (USA only): 89673300010-9

EAN 6x750ml Case Barcode: 6009673830635

UPC 6x750ml Case Barcode (USA only): 89673300011-6

