

RW Winery Range Sauvignon Blanc 2014

Full-bodied with powerful varietal flavours of bell-pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity.

Enjoy now with seafood, smoked salmon, roast chicken and pork. Serving temperature: 8° - 10°C. Allergens: Contains Sulphites, Milk

variety: Sauvignon Blanc | 100% Sauvignon Blanc

winery: Robertson Winery

winemaker: Francois Weich

wine of origin: Robertson

analysis: alc: 12.03 % vol rs: 1.8 g/l pH: 3.52 ta: 6.7 g/l

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

pack: Bottle **size:** 750ml **closure:** Screwcap

ageing: 1 - 2 years

in the vineyard

The vast majority of our Sauvignon blanc vines are planted in deep, cool alluvial soils with high water holding capacity. Planting the vines

about the harvest: Sauvignon blanc grapes were harvested very early in the morning from the last week of January until the end of February.

Grapes were harvested between 22° - 23° Balling from a selection of vineyards.

Yield (ton/ha): 14 tons

in the cellar: Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 12°C.



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Robertson Winery

Robertson

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