

Rietvallei Estéanna White 2012

The wine has forthcoming aromas of green fig and melon, which follow through onto the palate. It shows a crisp acidity and yet has a satisfying creamy weight from the partial barrel fermentation and maturation. The lingering aftertaste hints at the pedigree and longevity of this delicious wine.

Enjoy this wine with grilled fish or cream based poultry dishes, even barbecued rack of lamb. Serve chilled (7 - 10° C).

variety : Sauvignon Blanc | 61% Sauvignon Blanc, 26% Chardonnay, 11% Chenin Blanc and 2% Viognier

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 3.3 g/l pH : 3.21 ta : 25.6 g/l va : 0.82 g/l so2 : 155 mg/l fso2 : 29 mg/l

type : Red **style :** Dry **body :** Full **wooded**

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

in the vineyard : The Sauvignon Blanc vineyard was planted in 1984 in deep alluvial soil on the banks of the Breederiver. The Chardonnay vineyard is still young and was only planted in 2004 in red calcareous soil. The Chenin Blanc vineyard is the 3rd oldest of it's kind in South Africa, planted in 1948 in deep red Karoo soil. The Viognier vineyard is the youngest and was planted in 2006, also in deep calcareous soil. All the vineyards are trellised and under drip irrigation.

about the harvest: The selection process for this special cuvée already started with the identification of the specific vineyards and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 8 - 5 tons per hectare on the different cultivars) and premium quality. The Sauvignon Blanc grapes were hand harvested at 21 °B (Brix) and the Chardonnay at optimum ripeness at 24 °B. The Chenin Blanc portion was picked by hand at 22 °B and the Viognier at optimum ripeness at 27 °B. All four cultivars were vinified separately.

in the cellar : All four cultivars were vinified separately. The Sauvignon Blanc and Chenin Blanc portions were both partly tank fermented and then transferred to new French oak barrels approximately midway through fermentation. The Chardonnay portion was completely barrel fermented from the start, also new French oak, and the Viognier portion totally tank fermented. Total maturation on the lease in both barrel and tank were 10 months. 10% un-oaked Sauvignon Blanc was added with final blending before bottling.

