

Riebeek Cellars Sauvignon Blanc 2016

Made from a blend of various vineyards to capture the best characteristics of each, the Riebeek Sauvignon Blanc is an easy-drinking and accessible white wine for everyday enjoyment. Well-balanced with zesty acids, every glassful is fresh and crisp and perfect for warm summer days.

Enjoy well-chilled. Very refreshing on its own and lovely with crisp salads, light seafood dishes and tapas. Try with steamed green asparagus and aioli for a lovely alternative.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Eric Saayman

wine of origin : Swartland

analysis : alc : 12.52 % vol rs : 3.3 g/l pH : 3.47 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Herbaceous

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

ageing :

Drink now or within a year.

in the vineyard :

Riebeek Wine Cellar, Riebeek Kasteel, Riebeek Valley.

Vineyard: Supplementary irrigated trellised vines

Viticulturist: Hanno van Schalkwyk

about the harvest:

The grapes were harvested in February at an average of 22° Balling.

in the cellar :

Treated as reductive as possible. After fermentation was completed, various vineyards were blended to obtain the best characteristics of both.

