

Rietvallei Sauvignon Blanc 2001

Elegant, lively and finely balanced, Rietvallei Sauvignon Blanc 2001 is tightly wound around a core of crisp, flinty and mineral notes. Its vibrancy is amplified with allusions to ripe green figs and succulent grapefruit. The sleek mouth-feel culminates in an elegant, crisp and decidedly dry finish.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : alc : 12.50 % vol rs : 3.50 g/l pH : 3.59 ta : 5.51 g/l

pack : Bottle



in the vineyard : The Sauvignon Blanc vines are planted on slopes facing south-east and are situated at 152 metres above sea level. Four years ago Johnny started to experiment with this cultivar and perfected it to the stage of introducing it to the market in 2001. The vines are trellised and were established from 1980 to 2000.

about the harvest: For the first three years the grapes were picked by machine, but this year, for the first time, by hand. The first batch was picked at 16Â° Baling which enhanced the grassy character of the wine. The second batch, essential for the body of the wine, was picked at 23Â° Baling.

in the cellar : In the cellar, the juice fermented in stainless steel tanks for 3 weeks. Then it was left on the fine lees for about 6 months, while the wine was stirred weekly.