

Ruitersvlei Sauvignon Blanc 2002

The South African Trophy Wine Show 2002 - Bronze

Lots of tropical fruit flavours can be observed, like granadilla. It has a smooth, elegant, full-bodied taste.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Ruitersvlei

winemaker : Hein Hesebeck

wine of origin : Coastal

analysis : alc : 10.43 % vol rs : 4.4 g/l pH : 3.6 ta : 6.2 g/l va : 0.17 g/l

pack : Bottle

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ageing : To be enjoyed within the next 12 months.

in the vineyard : Situated on the cool side of Paarl Mountain, with Table Mountain visible, it will be easy for our consumers to observe all the cultivar fruit exceptions with our wines.

about the harvest: Sauvignon Blanc is definitely the big favourite as white cultivar wine within South Africa. This 2002 Sauvignon Blanc has been hand harvested in the early hours of the 23rd January 2002.

in the cellar : The juice was separated from the skins immediately after destalking the berries. The juice had 20Å° Balling and an acid of 11 g/l. With the coolest January month we have had in years, all the essence of Sauvignon Blanc were captured within this wine.

