

Rietvallei Estate Estéanna Sauvignon Blanc 2018

A full-bodied, barrel fermented Sauvignon Blanc with forthcoming aromas of passionfruit, grapefruit, green fig and a touch of capsicum. The palate reveals a crisp acidity but also a satisfying creamy weight and 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 | 100% Sauvignon Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 14.18 % vol rs : 2.50 g/l pH : 3.04 ta : 7.90 g/l va : 0.54 g/l so2 : 121 mg/l fso2 : 45 mg/l

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

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

The unique combination of my two darling daughter 's names, Esté and Annie was the inspiration behind the name of this wine. Created and nurtured with patience and affection, resulting in a rewarding one of a kind experience.

in the vineyard : The Sauvignon Blanc vineyards are planted in various unique terroir spots on the estate ranging from deep alluvial soil on the banks of the Breederiver to red calcareous soil on South-East facing slopes. All the vineyards are trellised and under drip irrigation.

about the harvest: The grapes were harvested at optimum ripeness at 25 °B.

in the cellar : Only the free-run juice was selected and allowed to settle for 3 weeks at 5°C. The clean juice was then racked and transferred to fermentation tanks where fermentation was started and the temperature controlled at 13 °C. When the must reached 15 °B it was transferred to second fill French Oak barrels where it fermented till dry. The wine was then left in the barrels on the primary fermentation lees for 9 months, with regular battonage. Just before bottling in November the wine was racked from the barrels, stabilized and fined. No filtration was done.

