

Rietvallei Estate Sauvignon Blanc 2019

The nose reveals vibrant fruit with expressive passion fruit and grapefruit, freshly cut grass and a touch of capsicum. These flavours follow through on the palate with flinty and mineral notes and allusions of ripe green figs. The acidity is well balanced and allows for a zesty, crisp and decidedly dry finish.

Pair with any seafood, especially just harvested oysters spiked with lemon and chili. Serve chilled (7-10°C).

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 13.25 % vol rs : 3.6 g/l pH : 2.92 ta : 8.0 g/l va : 0.53 g/l so2 : 117 mg/l fso2 : 40 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

in the vineyard : The Sauvignon Blanc vines are planted on slopes facing southeast and are all trellised and under micro irrigation and were established from 1980 to 2008.

about the harvest: The grapes are harvested by machine at the coldest part of the day, which is from 02:00 – 10:00 am in the morning. The Sauvignon Blanc grapes are picked in various stages of ripeness to capture the full spectrum of flavour profiles offered by this varietal. The first part is picked “green” at 18 °Balling (Brix), which enhances the grassy character of the wine and also brings a good natural acidity to the final blend. The second part, essential for the ripe fruity character, body and structure of the wine, is picked at optimum ripeness which varies from 21 to 23 °Balling.

in the cellar : In the cellar, skin contact is given for 6 hours and then only the free-run juice is drained and allowed to cold settle for three days. The clean juice is then racked and taken to the fermentation tanks where different special cultivated wine yeasts are inoculated and the fermentation temperature controlled between 13-15°C. After fermentation, which takes about three weeks, the wine is left on the primary fermentation lease for at least three months before bottling.

