

Orange River Cellars Regopstaan Sauvignon Blanc

A fresh and elegant Sauvignon blanc with passionfruit, gooseberry, peaches and vanilla coming through. A tropical fruit palate laced with peaches and cream with a long fruity finish.

The velvety feel of the wine makes it a perfect match with salmon and creamy risottos.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Orange River Cellars

winemaker : Marko Pentz / George Kruger

wine of origin : Northern Cape

analysis : **alc** : 12.54 % vol **rs** : 3.3 g/l **pH** : 3.31 **ta** : 6.3 g/l

type : White **style** : Dry

pack : Bottle **size** : 750ml **closure** : 0

in the cellar : Winemaking processes was used to promote the tropical fruit flavours that are naturally present in the grapes. Only free run juice was used. A portion of the wine was fermented in new American oak barrels allowing for a rich, full and creamy mouth feel. Stainless steel tanks was used for the other portion to retain the fresh and tropical flavours of Sauvignon blanc. Fermentation temperatures ranged between 14 - 16°C and lasted for approximately 12 days. After fermentation the wine was matured for 6 months on fine lees with weekly battónage to promote complexity and flavour concentration.

