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Reyneke Sauvignon Blanc

This wine is brilliantly clear with a slight green tint. It does not so much shout â€œhere I am!!â€, as insinuate itself into every nook and cranny of your mouth seductively. This is a delicate wine with a complex array of aromas and flavours ranging from lime, pineapples and quince to tinned peas and fresh asparagus. It is clean, keen and zesty, the mouth is full and rounded with enough dryness and acidity to make the wine mouth-watering. Will be superb as an aperitif or as an accompaniment to poached trout or salmon with fresh asparagus.

variety : | Sauvignon blanc
winery : Reyneke Wines
winemaker : James Farquharson
wine of origin : Stellenbosch
analysis : **alc :** 12,5% % vol **rs :** 2,9g/l g/l **pH :** 3,1 **ta :** 7,8 g/l **va :** 0,35g/l g/l **so2 :** 85ppm mg/l **fso2 :** 45ppm mg/l
pack : Bottle **closure :** Cork

in the vineyard : The blocks from which the grapes come have an easterly and southerly aspect with tall, vertical canopies which yield about 8 tons per hectare. The grapes were harvested at about 21 deg Balling on the 31st January and 2nd February 2002. Half of the crop was allowed up to six hours skin contact before being very lightly pressed in order to avoid excess phenolic extraction. After pressing, the wine was allowed to settle under anaerobic conditions before being racked and inoculated with a selected French yeast strain. The wine took over three weeks to ferment at temperatures below 13 deg. Celsius. After fermentation the wine was allowed to remain on its fine lees for three months before being fined with bentonite and singlass. The wine was given a gentle bulk filtration before being bottled on the 17th of June 2002.

Reyneke Wines
Stellenbosch
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