

John B Sauvignon Blanc 2021

This Sauvignon Blanc expresses flavors of lemon zest, grapefruit, and tropical fruits on the nose which follow through on the palate. The palate also reveals a hint of minerality and a well-balancing acidity resulting in a zesty, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment.

A perfect partner for any seafood, salads, and light meals. Ideal for outdoor picnics and no need for a corkscrew, it's a screw-cap! Serve chilled (7-10°C).

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 12.14 % vol rs : 5.0 g/l pH : 3.14 ta : 7.1 g/l va : 0.67 g/l so2 : 93 mg/l fso2 : 21 mg/l

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

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

in the vineyard : The vines are mostly planted on southeast-facing slopes in rich limy soil. They are all trellised and under micro irrigation and were established from 1983 to 1999.

about the harvest: The Sauvignon Blanc grapes are picked in different stages of ripeness to capture the green, grassy flavors of the earlier, "greener" fruit and then later the more tropical flavors of the ripe fruit.

in the cellar : In the cellar, the clean juice is inoculated with specially cultivated wine yeast and cold fermented in stainless steel tanks between 13 and 15°C till dry. After fermentation, the wine is left on the fine lees for as long as possible before bottling.

