

## Rietvallei John B Sauvignon Blanc 2022

The nose reveals vibrant fruit with expressive passion fruit and grapefruit, freshly cut grass, and a touch of capsicum. These flavors follow through on the palate with flinty and mineral notes and hints 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.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Rietvallei Wine Estate

**winemaker** : Kobus Burger

**wine of origin** : Robertson

**analysis** : alc : 12.04 % vol rs : 3.0 g/l pH : 3.16 ta : 7.3 g/l va : 0.57 g/l so2 : 93 mg/l fso2 : 21 mg/l

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

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

2022 Michelangelo Awards - Gold

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

**about the harvest**: The grapes are harvested by machine at the coldest time of the day, namely from 02:00 - 10:00 in the morning. The Sauvignon Blanc grapes are picked at various stages of ripeness to capture the full spectrum of flavor profiles offered by this variety.

**in the cellar** : The first part is picked 'green' at 18 oBalling (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 oBalling. In the cellar, skin contact is given for six hours and only then 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 specially cultivated wine yeasts are inoculated and the fermentation temperature is controlled at 13 - 15 oCelsius. After fermentation, which takes about three weeks, the wine is left on the primary fermentation lees for at least three months before bottling

