

Ruitersvlei Sauvignon Blanc 2003

The wine is loaded with tropical fruit flavours, like granadilla, and it has a smooth, elegant, full bodied taste. Well-pitched, appealing, easily enjoyable with lively fragrant tropicity.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Ruitersvlei

winemaker : Hein Hesebeck

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 5.4 g/l pH : 3.3 ta : 6.1 g/l va : 0.2 g/l so2 : 36 mg/l fso2 : 110 mg/l

pack : Bottle

about the harvest: The grapes were harvested in the early hours to preserve the fresh flavours. With the coolest January month in years, all the essential qualities of Sauvignon were captured.

in the cellar : The juice was kept for two hours on the skins. Fermented cold and slow, cold stabilised on the lees, filtered only once.

Bottling date: 21/05/2003

Quantity: 1950 x 12

