

Riebeeck Sauvignon Blanc 2004

Complex wine with flavours of nettles and green pepper on the nose with a crisp finish.

At any occasion or simply a glass on its own with good friends.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Riebeeck Cellars (replaced by Riebeeck Valley Wine Co)

winemaker : Zakkie Bester and Eric Saayman

wine of origin : Coastal

analysis : **alc** : 12.0 % vol **rs** : 2.9 g/l **pH** : 3.16 **ta** : 6.3 g/l

type : White **style** : Dry

pack : Bottle

ageing : Drink now or within a year.

in the vineyard : Vineyard: A blend of "œbosstok" and trellised vines

Production: 9 tons per hectare

about the harvest: The grapes were harvested late in February at an average of 22°
Balling.

in the cellar : Free run- and a portion press juice were given extended green lees contact before fermentation. Different yeast were used and fermented as cold as possible. After fermentation the wine was left on the sur lie until bottling. Wine was made as reductively as possible.

