

# RIETVALLEI

WINE ESTATE

## HERITAGE COLLECTION

### Estéanna Sauvignon Blanc 2018

*The unique combination of my two darling daughter's names, Esté and Annie was the inspiration behind the name of this wine. Created and nurtured with patience and affection, resulting in a rewarding one of a kind experience.*

#### VITICULTURE

The Sauvignon Blanc vineyards are planted in various unique terroir spots on the estate ranging from deep alluvial soil on the banks of the Breederiver to red calcareous soil on South-East facing slopes. All the vineyards are trellised and under drip irrigation.

#### WINEMAKING

The selection process for this special cuvée already started with the identification of the specific vineyards and working at it with special care from pruning and canopy management right through to harvesting, ensuring a low yield and premium quality. The grapes were harvested at optimum ripeness at 25 °B. Only the free-run juice was selected and allowed to settle for 3 weeks at 5°C. The clean juice was then racked and transferred to fermentation tanks where fermentation was started and the temperature controlled at 13 °C. When the must reached 15 °B it was transferred to second fill French Oak barrels where it fermented till dry. The wine was then left in the barrels on the primary fermentation lees for 9 months, with regular battonage. Just before bottling in November the wine was racked from the barrels, stabilized and fined. No filtration was done.

#### THE WINEMAKER'S COMMENTS

A full-bodied, barrel fermented Sauvignon Blanc with forthcoming aromas of passionfruit, grapefruit, green fig and a touch of capsicum. The palate reveals a crisp acidity but also a satisfying creamy weight and the lingering aftertaste hints at the pedigree and longevity of this delicious wine.

#### FOOD PAIRING & SERVING SUGGESTION:

Enjoy this wine with grilled fish or cream-based poultry dishes, even barbecued rack of lamb. Serve chilled (7-10°C).



#### WINE ANALYSIS

<b>RESIDUAL SUGAR:</b>	2.50g/l	<b>Alcohol:</b>	14.18%	<b>Acidity:</b>	7.90 g/l
<b>PH:</b>	3.04	<b>VA:</b>	0.54 g/l	<b>Total Extract:</b>	23.1 g/l
<b>TOTAL SO<sub>2</sub>:</b>	121 mg/l	<b>Free SO<sub>2</sub>:</b>	45 mg/l		

#### PACKAGING DETAILS

<b>BOTTLE VOLUME:</b>	750ml	<b>EAN 750ML BOTTLE BARCODE:</b>	6009673831779
<b>CASE SIZE:</b>	6 x 750ml	<b>EAN 6X750ML CASE BARCODE:</b>	6009673831786
<b>PALLET SIZE:</b>	112 x 6 x 750ml	<b>UPC 750ML BOTTLE BARCODE (USA ONLY):</b>	89673300004-8
<b>CASE WEIGHT:</b>	7.90kg	<b>UPC 6X750ML CASE BARCODE (USA ONLY):</b>	89673300005-5
<b>CLOSURE:</b>	Natural Cork		