



**RIETVALLEI**  
WINE ESTATE

*Special* SELECT RANGE  
SAUVIGNON BLANC 2010

VITICULTURE

The grapes for the making of this special cuvee were sourced from a farm close to Lutzville in the Olifantsrivier area on the West Coast. The vines are situated very close to the cool Atlantic Ocean which allow for slow ripening of the grapes.

WINEMAKING

The selection process for this special cuvée already started with the identification of this specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 8 tons per hectare) and premium quality.

The grapes were picked by hand at optimum ripeness at 23°B (Brix) into bins and transported to the estate in temperature controlled cooling trucks. In the cellar extreme reductive wine making methods were followed with the extensive use CO<sup>2</sup> in the form of dry ice (CO<sup>2</sup> pellets) on the grapes and juice and CO<sup>2</sup> gas on the wine right until bottling. After crushing and skin contact for 6 hours only the free-run juice was selected. After three days of cold settling at 0°C the clean juice was racked and taken to the fermentation tanks where fermentation was electronically controlled and kept at a constant 14°C. After fermentation, which took about three weeks at this cold temperature, the wine was left on the fine lees for **eleven** months during which time it was stirred regularly. The wine was then fined clean (not filtered) and finally bottled in December 2010.

THE WINEMAKER'S COMMENTS

Rietvallei Special Select Sauvignon Blanc is a full-bodied, complex wine with excellent varietal expression. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest. Elegant, lively and finely balanced, this Sauvignon Blanc is tightly wound around a core of crisp, flinty and mineral notes. Its vibrancy is amplified with nuances of ripe Cape gooseberry, a touch of capsicum and succulent grapefruit. The sleek mouth-feel, revealing hints of asparagus, culminates in an elegant, crisp and decidedly dry finish.

FOOD PAIRING & SERVING SUGGESTION:

Pair with lemon & chilli spiked oysters, any seafood, poultry & salads.  
Serve chilled (7-10°C).

WINE ANALYSIS

|                         |          |                        |          |                |          |
|-------------------------|----------|------------------------|----------|----------------|----------|
| Residual Sugar:         | 2.1 g/l  | Alcohol:               | 13.47 %  | Acidity:       | 7.2 g/l  |
| PH:                     | 3.27     | VA:                    | 0.62 g/l | Total Extract: | 22.2 g/l |
| Total SO <sub>2</sub> : | 143 mg/l | Free SO <sub>2</sub> : | 31 mg/l  |                |          |

PACKAGING DETAILS

Bottle volume: 750ml  
Pallet size: 104 x 6 x 750ml  
Closure: Stelvin (Screw-cap)  
Case size: 6 x 750ml  
Case weight: 9.10 kg  
EAN 750ml Bottle Barcode: 6009673830628  
UPC 750ml Bottle Barcode (USA only): 89673300010-9  
EAN 6x750ml Case Barcode: 6009673830635  
UPC 6x750ml Case Barcode (USA only): 89673300011-6

