



SAUVIGNON BLANC 2020

VITICULTURE

The vines are mostly planted on southeast facing slopes in rich limy soil. They are all trellised and under micro irrigation and were established from 1983 to 1999.

WINEMAKING

The Sauvignon Blanc grapes are picked in different stages of ripeness in order to capture the green, grassy flavours of the earlier, "greener" fruit and then later the more tropical flavours of the ripe fruit. In the cellar the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks between 13 and 15°C till dry. After fermentation the wine is left on the fine lees for as long as possible before bottling.

THE WINEMAKER'S COMMENTS

This Sauvignon Blanc expresses flavours of lemon zest, grapefruit and tropical fruits on the nose which follows through on the palate. The pallet also reveals a hint of minerality and a well balancing acidity resulting in a zesty, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment.

FOOD PAIRING AND SERVING SUGGESTION:

A perfect partner for any seafood, salads and light meals.
Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap!
Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	4.3 g/l	Alcohol:	11.82%
Acidity:	7.0 g/l	PH:	3.04
VA:	0.46 g/l	Total Extract:	23.2 g/l
Total SO ² :	98 mg/l	Free SO ² :	26 mg/l

PACKAGING DETAILS

Bottle volume:	750ml	Case size:	6 x 750ml
Pallet size:	120 x 6 x 750ml	Case weight:	7.42 kg
Closure:	Stelvin (Screw-cap)		

EAN 750ml Bottle Barcode:	6009673830970
UPC 750ml Bottle Barcode (USA only):	89673300030-7
EAN 6x750ml Case Barcode:	6009673830987
UPC 6x750ml Case Barcode (USA only):	89673300065-9



Produced & Bottled by Rietvallei Wines
Tel: +27 (0)23 626 3596 | Fax: +27 (0)23 626 4514
P.O. Box 386, Robertson, 6705, South Africa | www.rietvallei.co.za