



SAUVIGNON BLANC

WINE OF ORIGIN SWARTLAND

ABOUT THIS WINE

Due to warm, dry conditions in the Swartland, this Sauvignon Blanc is a more tropical style of Sauvignon Blanc. The vineyards for our Riebeek Cellars Collection Sauvignon Blanc are planted on cooler sites where there is some cool, maritime influence from the West Coast. This achieves a style of wine that has delicate green notes, complimented by yellow-stone and tropical fruit, a touch of minerality and a crisp, lively acidity.

VINIFICATION WINEMAKER'S NOTE

To ensure an array of layered fruit flavours and to capture freshness, we use only free run juice and ferment colder than usual. The wine is left on the green lees for an extended period to develop the expressive green flavours of Sauvignon Blanc. After fermentation, the wine is left on the lees before bottling to preserve freshness.

TASTING NOTE

Delicate green flavours with hints of tropical fruit on a crisp, dry finish

ANALYSIS

ALC: 12.67% | TA: 5.3 g/l
pH: 3.55 | RS: 2.9 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST DATE	YIELD
2023	100% Sav. Blanc	Swartland	Feb'23	13 tons/ha

