



SOUTH AFRICA BUSINESS & INVESTMENTS



RIETVALLEI STONEDALE SAUVIGNON BLANC 2016

The grapes are harvested at different times to preserve the herbal organoleptic qualities and the marked acidity of the "green" grapes and of the fully ripe ones.

The wine is extracted by the cold-decanting of the grape must. The juice is then transferred into stainless steel tanks where yeasts are added.

The fermentation proceeds at a controlled temperature between 13 ° and 15 ° C.

After fermentation, the wine is left on its yeast for as long as possible before being bottled.

This is a typical Sauvignon Blanc with a tropical nose, in which the herbal structure accompanies and polishes the gulp.

On the palate, pleasing mineral notes and natural acidity give off persistent, long-lasting sensations.

As pleasing as it gets, this wine can and should be consumed on a daily basis.

Description

Type
Dry white wine

Producer
Rietvallei Wine Estate

Vintage
2016

Bottle size
75cl

Country
South Africa

Region
Robertson

Type of wine
Sauvignon Blanc

Designation of origin
Wine of Origin

Grape varieties
Sauvignon Blanc 100%

Alcohol content
12 vol. %

Pairings
Fish
White meat