



# RIVENDELL

## SAUVIGNON BLANC 2020

### THE JUDGEMENT OF THE CELLAR MASTER

Appearance:	Light Pale straw in colour. Bright, clear and brilliant
Nose:	Welcoming bouquet and captivating profile of flavours. Explosive mulberry fruit on the entry, with underlying maritime origin nuances of lemongrass, green pepper and fynbos
Palate	Mouth filling entry, perfectly balanced with a delightful texture and salinity due to the spontaneous fermented component in French barrique barrel
Maturation:	Ready now but will mellow out within the next 5-7 years

### THE VINEYARD

**Site:** Cape South Coast, Walker Bay / Bot River region, Western Cape, South Africa

**Age of the vines:** planted in 2008

**Vines:** The grapes are picked from two vineyards on distinctly different soil types on the farm. The sandy sandstone section which produces early ripening grapes with fruity flavours and the laterite gravelly Bokkeveld clay section that contributes more body and minerality in the wines.

### THE HARVEST

The four blocks of vineyard are monitored and harvested separately. The fruit was hand-picked at an early ripening stage – 4th of February – to capture the rich flavour and the tropical fruit flavour profiles. The individual bunches were hand-selected, between daybreak and mid-morning. The fruit was stored carefully in low table grape trays

**Sugar content:** 21.9° Balling (Brix) / 92° Oe

### THE WINE CELLAR

The fruit was carefully de-stemmed and gently pressed. The juice was cold fermented mainly in tank to allow the primary fruit origin of this highly acclaimed vineyard, close to the Atlantic Ocean, to express itself. Strictly reductive winemaking practices took place to preserve the flavour characteristics. After settling of two days at 10° C, natural fermentation was induced after the racking from the lees. A fermentation temperature was kept at 12 to 14° C. After the alcoholic fermentation the wine was left on the fine lees for 5 to 6 months before it was bottled

### TECHNICAL ANALYSIS

Winemaker:	Kobie Viljoen
Alcohol:	13.1 vol%
pH:	3.12
RS:	1.9 g/l
Free SO2:	43 mg/l
Total SO2:	93 mg/l
Total Acidity:	6.6 g/l
Production:	3 278 bottles
Bottling date:	13th of August 2020
Release date:	1 <sup>st</sup> of October 2020
Appellation:	Bot River, Walkerbay (Overberg Region), Western Cape, South Africa



### AWARDS

SA Young Wine Show: Bronze

[www.rivendell-estate.co.za](http://www.rivendell-estate.co.za)