

# Rikus Neethling Sauvignon blanc 2021

## The Vineyard

The Rikus Neethling Sauvignon blanc grapes is sourced from Botrivier, South Africa

## In the cellar

Grapes crushed and left on their skins for 6 hours before pressed. Juice settled in stainless steel tanks for 48 hours before fermentation started in stainless steel tanks. Maturation on the fermentation lees for 8 months before bottled.

## Tasting Notes

The wine is a fantastic expression of fruit driven Sauvignon blanc with intense bouquet of passion fruit and melons backed by notes of asparagus. The depth and balance of this wine means that one would get great enjoyment from drinking it on its own, however it will truly come to life when enjoyed with summer fare.

## Analysis

Alc 13,49% pH 3,20 RS 1,8g/l TA 6,4g/l

