



RHINO RUN

ORGANIC WINES

SAUVIGNON BLANC



CELLARMASTER'S NOTES:	Presents aromas of fresh lime zest, gooseberry and green apple with hints of cut grass. On the palate, flavours of citrus and green apple follow through on the palate with a balanced and lively acidity can be expected.
STYLE:	A fruit-driven, dry white wine
CULTIVAR:	100% Sauvignon Blanc
TONS PER HECTARE:	11 t/ha
AGE OF VINES:	10 years old
SOILS:	Well drained alluvial
TRELLISING:	4-Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	Early morning, hand-picked
VINIFICATION:	Cold fermented. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of the Origin.
ANALYSIS:	Alc: 12.1% R/S: 1.9g/l T/A: 6.01g/l pH: 3.41
MATURATION POTENTIAL:	2 Years
BOTTLE BARCODE:	600 2269 004 496
CASE BARCODE:	1600 2269 000 266

AWARDS

3 STARS - 2022 Platter's Wine Guide (awarded in 2021)

