

# The Game Reserve

by ROOIBERG WINERY



As one of South Africa's champions of farming in harmony with nature, Rooiberg Winery is committed to conserving, protecting and rehabilitating this country's precious indigenous fauna and flora and the unique habitats that sustain them. The Game Reserve range of wines celebrates this passion for sustainability and caring custodianship by offering wine lovers an opportunity to share in this exciting concept.

A groundbreaking collaboration between Rooiberg Winery and the Wilderness Foundation will see even greater strides being made towards conservation, upliftment and education. For more information on Rooiberg Winery, The Game Reserve range and the Wilderness Foundation visit: [www.rooiberg.co.za](http://www.rooiberg.co.za) • [www.wildernessfoundation.co.za](http://www.wildernessfoundation.co.za)

**WILDERNESS**  
FOUNDATION

## The Game Reserve Sauvignon Blanc 2016

**VARIETY:** Sauvignon Blanc

**VINTAGE:** 2016

**AREA OF ORIGIN:** Coastal (Stellenbosch and Darling)

**THE FISH EAGLE:** With its striking black and white plumage and haunting call, the fish eagle (*Haliaeetus vocifer*) is a well-loved African symbol with an impressive wingspan of around two meters. These splendid birds of prey can be seen soaring above the Rooiberg Breede River Conservancy scaring small birds away, thereby preventing damage to the ripe grapes before harvest.

**VINEYARD:** The grapes are from 8 different vineyards in the Coastal region (Firgrove, Stellenbosch and Groenekloof, Darling) - all the sites are carefully selected for the natural cooling effect that is gained from their close proximity to the ocean, their Mediterranean climate, the geological diversity of their soils and for their viticultural practices.

**HARVEST & CELLAR TREATMENT:** Handpicked during the first 2 weeks in February 2015 between 21 - 24 °B. The criteria that is used for picking is the physical signs of ripeness plus the flavour development that is determined by tasting the berries. Reductive treatment from vineyard to bottling in order to capture the varietal flavours. Destalked, mash cooled with 12 - 18 hours skin contact and cool fermentation at 10 - 14 °C. The wine undergoes three months of full lees contact after alcoholic fermentation.

**TASTING NOTES:** This seductive Sauvignon Blanc oozes gooseberry and passion fruit, with notes of ripe figs, lemongrass and capsicum. Following through is a delicious concentration of tropical fruit, nettles and cut grass flavours on the palate. A versatile wine with crisp, lively acidity and a dusty pebble finish.

**SERVING:** Enjoy as an aperitif or with grilled, smoked and spicy fish and chicken dishes.

### ANALYSIS:

Alcohol: 12.57 % vol (± 0.3 % vol)

Residual Sugar: 2.5 g/L (± 0.5 g/L)

pH: 3.35 (± 0.1)

Total Acid: 6.3 g/L (± 0.25 g/L)



  
**ROOIBERG**  
**WINERY**