

Riebeek Anais 1999

Supple Muscat Chenin Blanc blend with perfumey, fruity flavours coated in sweetness.

variety : Muscat dAlexandrie | 67% Hanepoot, 33% Chenin Blanc

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Eric Saayman

wine of origin : Coastal

analysis: alc : 11.84 % vol rs : 20.30 g/l pH : 3.32 ta : 5.4 g/l

pack : Bottle

Bronze at SA Young wine show.

ageing : Drink young to capture its fresh fruity flavours.

in the vineyard : The Chenin Blanc and Hanepoots vineyards were both irrigated.

about the harvest: Hanepoot - harvested at 24Â° Balling to capture optimum flavour.
Chenin Blanc - harvested at 21.5Â° Balling.

in the cellar : Hanepoot was given 8 hours-skin contact, settled and fermented on its own. Fermentation was stopped at the right sugar level. After fermentation blended with Chenin Blanc.

