

## Riebeek Chenin Blanc Reserve 2004

**Bronze - International Wine and Spirit Competition (IWSC) 2005**

Complex nose of upfront tropical fruit such as guava and whiffs of citrus, enhanced by good French cooperage. The palate follows through with fruit and oak in perfect harmony for a lingering taste sensation.

Slightly chilled with rich white meat, creamy pasta dishes and mild curries.

**variety :** Chenin Blanc | 100% Chenin Blanc

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

**winemaker :** Zakkie Bester and Eric Saayman

**wine of origin :** Swartland

**analysis :** alc : 12.97 % vol    rs : 4.6 g/l    pH : 3.62    ta : 6.2 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle

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**in the vineyard :** Vineyard: No irrigation and trellised vines

Production: 5 - 12 tons per hectare

**about the harvest:** The grapes were harvested early in February at 22,5° Balling.

**in the cellar :** Free run juice and a portion press juice were used. After settling the juice was racked into new 300 liter French oak barrels. Inoculation with selected yeast took place in the barrels. Wine was left on the lees until bottling.

