

Rietvallei Chardonnay Special Selection 2005

International Wine and Spirit Competition (IWSC) 2006 - Bronze
Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

Rietvallei Special Select Chardonnay is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allowed this wine to express its terroir to the fullest. A complex nose with appealing roasted citrus aromas and vibrant lime and toasty oak flavours. The palate is full and well balanced with rich citrus flavours, subtle oak and a firm acid. Added toastiness emerges on the end-palate and a long-lasting aftertaste makes for a satisfying finish.

variety : Chardonnay | 100% Chardonnay

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.4 ta : 6.5 g/l va : 0.6 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

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in the vineyard : This Chardonnay vineyards are planted in rich limy soil on slopes facing southeast, situated 152 meters above sea level. The vines are trellised and were established in 1996.

The selection process for this special cuve already started with the identification of this specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield and premium quality.

about the harvest: The grapes were picked by hand at 24,2 - 24,6° Balling (Brix) into boxes and then taken to the cellar.

in the cellar : After crushing only the free-run juice was selected and after settling the clean juice was taken directly to 300 liter barrels. These consist out of French and American oak varying from first to third fill barrels. Each barrel was then individually inoculated with a specific yeast strain. After alcoholic fermentation the barrels was tasted and only those showing the most potential was left to mature for eight months with regular stirring (ones a week) and topping (once every fortnight). (Our Chardonnay's are never allowed to go through manolactic fermentation because we believe that it only dampens the fruit flavours.) After maturation each barrel is tasted, scored and rated and only the finest are selected for this special release. This is truly a selection of Rietvallei's finest.

