

Rietvallei Special Select Chardonnay 2006

Veritas 2007 - Bronze

2007 Michelangelo International Wine Awards - Silver Medal

Veritas 2006 - Silver

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 allows this wine to express its terroir to the fullest. Nuances of butterscotch with touches of pineapple and white pear.

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 : 14.5 % vol rs : 3.0 g/l pH : 3.26 ta : 7.19 g/l va : 0.4 g/l so2 :
100.0 mg/l fso2 : 46.0 mg/l

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

pack : Bottle **closure :** Cork

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in the vineyard : This Chardonnay is made from a single vineyard called 'Die Kop' (which translates to hill) planted on top of a hill close to the cellar. The vines are planted in rich calcareous soil and faces northwest, situated 152 meters above sea level.

The selection process for this special cuvee 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 (approximately 8 tons per hectare) and premium quality.

about the harvest: The selection process for this special cuvée 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 (approximately 8 tons per hectare) and premium quality. The grapes were picked by hand at 24,5° Balling (Brix).

in the cellar : After crushing only the free-run juice was selected="true" and after settling the clean juice was taken directly to 300-liter barrels. These consist out of new French and American 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 three months with regular stirring (once a week) and topping (once every fortnight). After maturation each barrel was tasted, scored and rated and only the finest were selected="true" for this special release. This is truly a selection of Rietvallei's finest.

