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Rietvallei Chardonnay 2006

This is a lightly oaked Chardonnay. 50% of this Chardonnay is wood fermented and the rest made in a totally unwooded style. Blending afterwards of these two components leaves a very elegant, fruity Chardonnay. On the nose the wine has appealing roasted citrus aromas with vibrant and prominent lime flavours. On the palate it is well balanced with rich citrus flavours and subtle oak and toasty notes. The wine is complimented by a long-lasting aftertaste.

It is most enjoyable with fish and poultry dishes.



variety : Chardonnay | 100% Chardonnay
winery : Rietvallei Wine Estate
winemaker : Johnny Burger
wine of origin : Breede River
analysis : **alc :** 13.9 % vol **rs :** 2.8 g/l **pH :** 3.15 **ta :** 6.6 g/l **va :** 0.28 g/l **so2 :** 97.0 mg/l **fso2 :** 51.0 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Enjoyable when released, the wine has potential for further bottle maturation.

in the vineyard : Viticulture: The Chardonnay vineyards are planted on slopes facing southeast and are situated 152 meters above sea level. The vines are trellised and were established from 1983 to 1999.

about the harvest: The grapes were picked by hand at 23.4Â° Balling on January 28.