

Rietvallei Chenin Blanc 2006

This is a fruity, crispy Chenin Blanc with lovely floral aromas of dried apple and musk sweets. The palate is full-bodied with a good balancing acidity, complemented with a lingering aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : **alc** : 13.0 % vol **rs** : 3.1 g/l **pH** : 3.12 **ta** : 7.6 g/l **va** : 0.44 g/l **so2** :
109.0 mg/l **fso2** : 49.0 mg/l

type : White

pack : Bottle

in the vineyard : Viticulture: These Chenin Blanc vineyards were established in 1981 in rich calcareous soil. The vines are only semi-trellised and are under irrigation.

about the harvest: The grapes were picked by hand at 23° Brix.

in the cellar : In the cellar, the juice fermented in stainless steel tanks at an average temperature of 15°C till dry. After fermentation the wine was left on the lees for a couple of months. Finally the wine was stabilized, filtered and bottled in July.

