

Rietvallei Chenin Blanc 2008

2008 Michelangelo International Wine Awards - Silver medal

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 : Kobus Burger

wine of origin : Breede River

analysis : alc : 11.81 % vol rs : 3.7 g/l pH : 3.50 ta : 6.9 g/l va : 0.17 g/l so2 :
24.7 mg/l fso2 : 34 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

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in the vineyard : 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° B (Brix).

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 stabilised, filtered and bottled in July.

