

## Riebeeck Chardonnay 2000

A brilliant green/gold colour. Tropical fruity flavours, with pronounced pear and apple aromas. Complexity on the taste which is soft and well rounded. A touch of yeastiness adds fullness to the wine. Serve slightly chilled with rich food or enjoy on its own.

**variety :** Chardonnay | Chardonnay

**winery :** Riebeeck Cellars (replaced by Riebeeck Valley Wine Co)

**winemaker :** Zakkie Bester and Eric Saayman

**wine of origin :** Coastal

**analysis :** alc : 12.5 % vol rs : 1.8 g/l pH : 3.6 ta : 5.8 g/l

**pack :** Bottle

Gold at South African Young Wine Show  
Class Winner at Stellenbosch Young Wine Show  
Silver Medal at Veritas

**ageing :** Drink now or within 2 years of vintage.

**in the vineyard :** No irrigation. Production 10-12 ton per hectare.

**about the harvest:** Early February at 23.5° Balling.

**in the cellar :** Free run juice and a portion of press juice was used, after settling acid adjustment and inoculated with a selected yeast, extended lees contact after fermentation to add more complexity.

