

Riebeek 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 : Riebeek Cellars

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.

