

## Rietvallei Classic Estate Chenin Blanc 2012

This is a dry but very fruity Chenin Blanc with lovely floral aromas of dried apple, fresh citrus and musk sweets. The palate is full-bodied with a firm but balanced acidity, complemented with a lingering, crisp aftertaste.

Pair with any seafood, salads or any light meals like grilled chicken breast. Serve chilled (7 - 10°C).

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Robertson

**analysis :** alc : 12.34 % vol   rs : 3.5 g/l   pH : 3.23   ta : 8.2 g/l   va : 0.44 g/l   so2 : 133 mg/l   fso2 : 30 mg/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fruity

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** The vineyard was planted in 1948, the third oldest vineyard of its kind in South Africa. The vines thrive in deep Red Karoo soil are semi-trellised and are under micro irrigation.

**about the harvest:** The grapes are harvested by hand at optimum ripeness, which is at approximately 22° Balling (Brix).

**in the cellar :** In the cellar only the free-run juice is selected and allowed to cold settle for three days. The clean juice is then racked and taken to the fermentation tanks where special cultivated wine yeast is inoculated and the fermentation temperature controlled between 15 - 17°C. After fermentation, which takes about three weeks, the wine is left on the lease for at least three months before bottling.

