

Stonedale Chenin Blanc 2011 [Export only]

This is a very fruity but dry Chenin Blanc expressing fresh citrus flavours together with lovely floral aromas of dried apple and musk sweets. The palate is crispy as a result of a good balancing acidity, complemented with a lingering aftertaste.

A perfect partner for salads, seafood and Asian cuisine. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve chilled (7 - 10°C).

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Breede River

analysis : alc : 12.11 % vol rs : 2.9 g/l pH : 3.41 ta : 7.3 g/l va : 0.37 g/l so2 :
123 mg/l fso2 : 35 mg/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Rietvallei Estate mostly comprise of calcareous (red clay and lime mix) soil.

The high content of lime gives the soil a very high pH which in return results in wines of a natural low pH. The Chenin Blanc vineyards are trellised and under irrigation and was established in 1970, 1977 and 1988.

about the harvest: The grapes are machine harvested early morning at approximately 21° Balling (Brix).

in the cellar : In the cellar only the free run juice is selected and after cold settling over night racked and transferred to stainless steel tanks. A special cultivated wine yeast is inoculated and the fermentation controlled at an average of 15° Celsius till dry. The wine is then left on the lees for at least three months before bottling.

Packaging details

Bottel volume: 750ml

Case size: 6 x 750ml

Pallet size: 120 x 6 x 750ml

Case weight: 7.42 kg Closure: Stelvin (Screw-cap)

EAN 750ml Bottle Barcode: 6009673830017

UPC 750ml Bottle Barcode (USA only): 89673300063-5

EAN 6x750ml Case Barcode: 6009673830024

UPC 6x750ml Case Barcode (USA only): 89673300064-2

