

Stonedale Chardonnay 2012

A fruity unoaked Chardonnay expressing flavours of fresh citrus, green apple and honey blossom. The palate is round and full but a good natural acidity makes for a perfect balance resulting in a lingering aftertaste.

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

variety : Chardonnay | 100% Chardonnay

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin :

analysis : alc : 12.90 % vol rs : 6.0 g/l pH : 3.49 ta : 5.9 g/l va : 0.30 g/l so2 : 111 mg/l fso2 : 32 mg/l

type : White **style :** Semi Sweet **body :** Medium **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Rietvallei Estate mostly comprise of calcareous (red clay & lime mix) soil. The fruit used for the production of this wine are from two Chardonnay vineyards established in 1993 and 1994 respectively. They are both trellised and under permanent micro irrigation.

about the harvest: The grapes are machine harvested early morning at approximately 22 °Balling (Brix).

in the cellar : In the cellar only the free run juice is selected and after cold settling over night the clean juice is racked and transferred to stainless steel tanks for fermentation. 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.

