

Rietvallei Classic Estate Chenin Blanc 2013

This is a lightly oaked, dry but fruity Chenin Blanc with intense aromas of dried apple, fresh citrus and a touch of oak spice. The palate is rich and creamy with a firm but balanced acidity, complemented with a lingering aftertaste that seem to last for ever.

Pair with any seafood or poultry dishes. Great with grilled fish!! Serve chilled (7-10°C).

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis: alc : 13.0 % vol rs : 2.0 g/l pH : 3.30 ta : 6.7 g/l va : 0.5 g/l so2 : 120 mg/l fso2 : 34 mg/l

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

pack : Bottle **size :** 0 **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 were harvested at night at optimum ripeness at 22.5 °Balling (Brix).

in the cellar : In the cellar only the free-run juice was selected and allowed to cold settle for three days. The clean juice was then racked and 50% taken to the fermentation tanks where special cultivated wine yeast was inoculated and the fermentation temperature controlled between 15-17 °C. The other 50% fermented in 300 liter French Oak barrels, all natural yeast. After fermentation the wine was left on the primary fermentation lease for three months, stirring once a week.

