

Stonedale Chenin Blanc 2013

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, complimented 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 :

analysis : alc : 11.72 % vol rs : 3.7 g/l pH : 3.36 ta : 7.0 g/l va : 0.37 g/l so2 :
150 mg/l fso2 : 41 mg/l

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

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

in the vineyard : Rietvallei Estate mostly comprise of calcareous (red clay & lime mix) soil. 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 20° 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 °C till dry. The wine is then left on the lees for at least three months before bottling.

