

Rietvallei John B 'Bubbly' Brut Sparkling Chardonnay 2011

This is an exciting and lively dry sparkling wine expressing flavours of fresh citrus and orange blossom. The palate reveals green apple flavours and is full-bodied with a good balancing acidity and finishes with a lingering, yeasty aftertaste.

A perfect partner for oysters, seafood in general and other lighter meals. Enjoy any time of day, any occasion, anywhere! Serve chilled (7 - 10° C).

variety : Chardonnay | 100% Chardonnay

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin :

analysis : alc : 12.27 % vol rs : 8.3 g/l pH : 3.37 ta : 5.9 g/l va : 0.22 g/l so2 : 93 mg/l fso2 : 29 mg/l

type : Sparkling **style :** Off Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : The Chardonnay vines are planted on slopes facing southeast and are situated at 152 meters above sea level. The vines are all trellised and under micro irrigation and were established from 1983 to 1999.

about the harvest: The grapes are harvested by machine at optimum ripeness (23 - 24° Balling) at the coldest part of the day, which is from 02h00 - 10h00 am in the morning.

in the cellar : In the cellar only the free-run juice is used and allowed to cold settle for two 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 16 - 17°C. After fermentation, which takes about two weeks, the wine is left on the lees for at least four months, stirred weekly. No oak is involved in the process of the making of this wine. The finished product is then carbonated during the bottling process.

