

## Rietvallei Estate Chenin Blanc 2014

This is a 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 : 12.80 % vol   rs : 4.3 g/l   pH : 3.18   ta : 6.8 g/l   va : 0.31 g/l   so2 : 139 mg/l   fso2 : 47 mg/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

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**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 is selected and allowed to cold settle for three days. The clean juice is then racked and 25% is taken to old 300 liter French Oak barrels to ferment naturally. The other 75% ferments in stainless steel tanks with a special cultivated yeast where the fermentation temperature is controlled between 15-17 °C. After fermentation both components are left on the primary fermentation lease for three months, stirring once a week. The wine is then racked and blended and left to mature for another month on the fine lease before fining, stabilizing and bottling.

