

## Stonedale Chenin Blanc 2014

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, complemented 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 : 11.54 % vol   rs : 4.0 g/l   pH : 3.32   ta : 6.5 g/l   va : 0.18 g/l   so2 :  
122 mg/l   fso2 : 39 mg/l

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

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

**in the vineyard :** Rietvallei Estate mostly comprise of calcareous (red clay and 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.

