

## Rietvallei Estate Natural Chardonnay 2015

This is an elegant, fruity Chardonnay. The nose explodes with 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.

Pair with seafood, salads and poultry dishes. Serve chilled (7° - 10° C).

**variety** : Chardonnay | 100% Chardonnay

**winery** : Rietvallei Wine Estate

**winemaker** : Kobus Burger

**wine of origin** : Robertson

**analysis** : alc : 13.68 % vol   rs : 4.0 g/l   pH : 3.29   ta : 6.6 g/l   va : 0.40 g/l   so2 : 134 mg/l   fso2 : 35 mg/l

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

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

2015 Michelangelo Awards - Silver

2015 Gold Wine Awards - Gold

2013 Veritas Wine Awards - Bronze

2012 Veritas Wine Awards - Silver

**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 lease for at least four months, stirred weekly. This process of lease contact gives complexity and richness to the wine and is also known as the 'Sir Lie' method. No oak is involved in the process of the making of this wine.

