

## Rietvallei Estate Classic 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 grilled fish or chicken or any other seafood or poultry dishes. Serve chilled (7° - 10° C).

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Robertson

**analysis :** alc : 13.88 % vol   rs : 4.1 g/l   pH : 3.28   ta : 6.7 g/l   va : 0.38 g/l   so2 : 146 mg/l   fso2 : 46 mg/l

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

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

**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 50% is taken to stainless steel fermentation tanks where it is allowed to natural ferment (wild yeast) and the fermentation temperature controlled between 16° - 17° C. The other 50% of the juice is fermented (also wild yeast) in second-fill

French Oak barrels. After fermentation, both components are left on the lees for at least six months, stirred weekly before final blending and bottling.

