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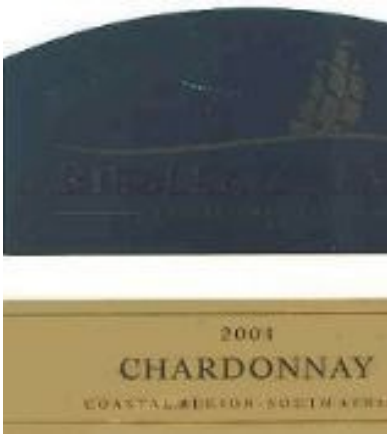
Riebeek Chardonnay 2001

A brilliant green/gold colour. Tropical fruity flavours, with pronounced apple and peach aromas. Complexity on the taste which is soft and well rounded. With a touch of oak that adds to the complexity of the wine. Serve slightly chilled with rich food or on its own.



variety : Chardonnay | Chardonnay
winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)
winemaker : Zakkie Bester and Eric Saayman
wine of origin : Coastal
analysis : **alc :** 13.48 % vol **rs :** 1.90 g/l **pH :** 3.63 **ta :** 5.5 g/l
pack : Bottle

Veritas 2001 - Bronze

ageing : Drink now or within 2 years of vintage.

in the vineyard : Supplementary irrigation, 2 vineyards were used.

about the harvest: The grapes were harvested in early February at 24Â° Balling. Production: 10 â€“ 12 ton per hectare.

in the cellar : Free run juice and a portion press juice was used, after settling acid adjustment and inoculated with a selected yeast. 38% of the blend was fermented with French oak and left on the lees until blended and stabilised prior to bottling.