

## 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

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 24°C Balling.

Production: 10 – 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.

