

## Rietvallei Estate Chenin Blanc 2016

This is a dry but fruity Chenin Blanc with intense aromas of dried apple, fresh citrus and a touch of oak spice. The palate is rich and creamy with a firm but balanced acidity, complemented with a lingering aftertaste that seem to last for ever.

Pair with any seafood or poultry dishes. Great with grilled fish!! Serve chilled (7° - 10° C).

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Robertson

**analysis :** alc : 13.00 % vol   rs : 3.2 g/l   pH : 3.20   ta : 6.50 g/l   va : 0.45 g/l   so2 : 145 mg/l   fso2 : 35 mg/l

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

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

**in the vineyard :** The vineyard was planted in 1948, the third oldest vineyard of its kind in South Africa. The vines thrive in deep Red Karoo soil are semi-trellised and are under micro irrigation.

**about the harvest:** The grapes were harvested at night at optimum ripeness at 22.5° Balling (Brix).

**in the cellar :** In the cellar only the free-run juice is selected and allowed to cold settle for three days. The clean juice is then racked and taken to second-fill 300 liter French Oak barrels to ferment naturally. After fermentation the wine is left on the primary fermentation lease in the barrels for four months, stirring once a week during the first month and then left to mature and settle naturally for the duration of the time. Finally the wine is racked, fined and stabilized just before bottling.

