

Stonedale Chenin Blanc 2016

This is a very fruity but dry Chenin Blanc expressing fresh citrus flavours together with lovely floral aromas of dried apple and musk sweets. The palate is crispy as a result of a good balancing acidity, complemented with a lingering aftertaste.

A perfect partner for salads, seafood and Asian cuisine. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve chilled (7° - 10° C).

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 11.83 % vol rs : 3.7 g/l pH : 3.38 ta : 6.5 g/l va : 0.35 g/l so2 :
134 mg/l fso2 : 39 mg/l

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

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

in the vineyard : Rietvallei Estate mostly comprise of calcareous (red clay and lime mix) soil. The Chenin Blanc vineyards are trellised and under irrigation and was established in 1970, 1977 and 1988.

about the harvest: The grapes are machine harvested early morning at approximately 20° Balling (Brix).br /

in the cellar : In the cellar only the free run juice is selected and after cold settling over night racked and transferred to stainless steel tanks. A special cultivated wine yeast is inoculated and the fermentation controlled at an average of 15 °C till dry. The wine is then left on the lees for at least three months before bottling.

