

## Riebeek Cellars Chardonnay 2016

This unwooded Chardonnay is an accessible wine with the body of the Chardonnay grape but without the oak and buttery flavours often associated with this cultivar. The colour is a brilliant green-gold and the style is dry yet fruity. The nose has pronounced tropical flavours following through onto a pallet with a well-rounded, lingering citrus finish.

Slightly chilled. Lovely with most starter dishes. Well paired with chicken and fish, whether served grilled or in a creamy sauce.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Riebeek Cellars

**winemaker :** Eric Saayman

**wine of origin :** Swartland

**analysis :** alc : 14.47 % vol   rs : 1.1 g/l   pH : 3.56   ta : 6.0 g/l

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

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

### ageing :

Drink now or within 2 years of vintage.

### in the vineyard :

Cellar: Riebeek Wine Cellar, Riebeek Kasteel, Riebeek Valley

Wine Maker: Eric Saayman

Viticulturist: Tharien Hansen

Vineyard: Supplementary irrigation

### about the harvest:

Mid to end of February at about 24° Balling

Yield: 10 - 12 tons per hectare

### in the cellar :

Free run juice was used. After settling and acid adjustment, it was inoculated with selected yeast. Fermentation temperature stayed between 13-14 degree Celsius. Wine was left on lees for few months prior to bottling to enhance the flavour.

