

## Rietvallei Chardonnay 2001

According to Johnny Burger, less wood was used than in previous years but the wine is fuller and fruitier. On the nose it has delicate vanilla and lemon flavours and the palate is dominated by nutty mocha with good food-and-wood integration. This Chardonnay is well balanced and easy drinking, with prominent citrus flavours and complimented by a long-lasting aftertaste.

**variety :** Chardonnay | Chardonnay

**winery :** Rietvallei Wine Estate

**winemaker :** Johnny Burger

**wine of origin :** Breede River

**analysis :** alc : 13.57 % vol    rs : 3.80 g/l    pH : 3.38    ta : 6.37 g/l

**pack :** Bottle

**in the vineyard :** The Chardonnay vineyards are planted on slopes facing south-east and are situated at 152 metres above sea level. The vines are trellised and were established from 1983 to 1999.

**about the harvest:** The grapes were picked by hand at 23,4Â° Balling on January 28.

**in the cellar :** In the cellar, the juice fermented initially in stainless steel tanks. After a few days a percentage of the juice was transferred to oak casks for fermentation and the wine matured in the wood for about 8 months. Second fill casks were used. During wood maturation the wine was stirred weekly. After fermentation the finest barrels were selected and the wood-matured wine, adding up to 42%, were blended with the tank fermented Chardonnay. Only those barrels that showed exceptional Chardonnay qualities and the very best wood integration were chosen. The component that fermented in the tanks was left on the fine lees for about 8 months.

