

Kasteelberg Chardonnay 2015

Rich and golden with strong tropical aromas, beautifully enhanced by subtle tones of well - integrated oak. Although upfront and bold, the secret of this wine is in its exceptional balance, an outstanding version of the classic Chardonnay.

Serve slightly chilled with rich food like grilled line fish. For an exceptional taste sensation, combine this Chardonnay with spicy Thai food.

variety : Chardonnay | 100% Chardonnay

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Eric Saayman

wine of origin : Swartland

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.75 ta : 6.3 g/l

type : White **style :** Dry **wooded**

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

ageing : Drink now or within 2 years.

in the vineyard : Cellar: Riebeek Wine Cellars, Riebeek Kasteel, South Africa

Viticulturist: Tharien Hansen

Vineyard: Single Vineyard. Eastern facing slopes situated at the foot of Kasteelberg with moderate growth and yield and supplementary irrigation ensure concentrated flavours.

Production: 10 tons per hectare

about the harvest: Harvested early in February at an average of 24,5° Balling

in the cellar : Only free run juice was used. Acid was adjusted and selected yeast was used for inoculation. Fermentation took place in French oak and the wine was left on the lees for 6 months until fined prior to bottling.

