

Riebeek Cellars Chenin Blanc 2017

As the unofficial drink of the Riebeek Valley, the Riebeek Chenin Blanc is the perfect every day wine that offers uncomplicated quality for the novice and connoisseur alike. Packed with upfront tropical fruit, the nose charms with an abundance of guava and gooseberries. The palate follows through with fruit flavours, balanced by a crisp acid to ensure a fresh and fruity style of wine.

Enjoy well-chilled as a lovely crisp glass on its own but ideal for al fresco dining and with light summer fare. Beautiful with salads, anti pasti and seafood.

variety : Chenin Blanc | 100% Chenin Blanc

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

winemaker : Eric Saayman

wine of origin : Swartland

analysis : alc : 12.09 % vol rs : 2.9 g/l pH : 3.45 ta : 6.0 g/l

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

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

ageing : Drink now or within a year.

in the vineyard : Vineyard: No irrigation - "bosstok" and supplementary irrigated trellised vines

Viticulturist: Tharien Hansen

about the harvest: The grapes were harvested in early in February at an average of 23° Balling.

Yield: 8 - 15t/ha

in the cellar : Only free run juice was used. After settling and acid adjustment, it was inoculated with selected yeast. Fermentation was colder than usual to capture upfront fruit flavours. Two specially selected tanks were blended and bottled early to enjoy as fresh as possible.

