

Rietvallei Estate Chenin Blanc 2018

This is a dry but fruity Chenin Blanc with intense aromas of dried apple, fresh citrus and a touch of oak spice. The palate is rich and creamy with a firm but balanced acidity, complemented with a lingering aftertaste that seem to last for ever.

Pair with any seafood or poultry dishes. Great with grilled fish!! Serve chilled (7° - 10° C).

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 12.85 % vol rs : 3.2 g/l pH : 3.07 ta : 6.9 g/l va : 0.35 g/l so2 : 117 mg/l fso2 : 41 mg/l

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

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

ageing : Immediate Enjoyment

in the vineyard : The vineyard was planted in 1948, the third oldest vineyard of its kind in South Africa. The vines thrive in deep Red Karoo soil are semi-trellised and are under micro irrigation.

about the harvest: The grapes were harvested at night at optimum ripeness at 22.5 Balling (Brix).

in the cellar : In the cellar only the free-run juice is selected and allowed to cold settle for three days. The clean juice is then racked and taken to second-fill 300 liter French Oak barrels to ferment naturally. After fermentation the wine is left on the primary fermentation lease in the barrels for four months, stirring once a week during the first month and then left to mature and settle naturally for the duration of the time. Finally the wine is racked, fined and stabilized just before bottling.

