

Retief Reserve Cape White

Gentle aromas of honey suckle; lemon peel and guava radiate from the glass and are complimented by soft citrus fruit flavours, honeydew, melon, crisp apple and a long elegant finish.

Grilled salmon, Caesar salad, roast chicken and creamy pasta based dishes.

variety : Chenin Blanc | Chenin Blanc 65% / Colombard 20% / Chardonnay 15%

winery : Van Loveren

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 13,5 % vol rs : 2 g/l pH : 3,5

type : White **style :** Off Dry **taste :** Fragrant

pack : 0 **size :** 750ml **closure :** Cork

ageing : 5-8 years

about the harvest: The grapes enjoy the warm South African Weather and cool nights and are left on the vines until they have reached full maturity before they are hand harvested and brought to the cellar.

in the cellar : The grapes are carefully crushed and fermented in stainless steel tanks. After fermentation, wine matures in 2nd and 3rd fill barrels until bottling.

