

## Rietvallei Estate Chenin Blanc 2019

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 forever.

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 : 13.27 % vol   rs : 3.5 g/l   pH : 3.34   ta : 6.0 g/l   va : 0.47 g/l   so2 : 99 mg/l   fso2 : 43 mg/l

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

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

**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:** Grapes are 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.

