

## Rietvallei Estate JMB Chardonnay (Wild yeast barrel fermented) 2019

Rietvallei JMB Chardonnay is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest. A complex nose rich in citrus aromas complemented by some spicy, toasted oak notes. The palate is rich and creamy with a mixture of ripe orange, lemon and lime flavours. The oak is well integrated and only evident on the background and together with a firm acidity makes for a lingering finish.

Pair with roasted chicken, grilled duck or any creamy poultry or fish dishes. Serve chilled (7-10°C).

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Robertson

**analysis :** alc : 13.63 % vol   rs : 3.2 g/l   pH : 3.34   ta : 6.4 g/l   va : 0.48 g/l   so2 : 126 mg/l   fso2 : 36 mg/l

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

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

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**in the vineyard :** This Chardonnay is made from a single vineyard planted in 2004 on a southeast-facing slope. This Chardonnay clone is 95C and the soil type is calcareous. The vines are trellised and under drip irrigation. The selection process for this special cuvée already started with the identification of this specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield (not more than 8 tons per hectare) with premium quality fruit.

**about the harvest:** The grapes were picked by hand at 24 °B (Brix).

**in the cellar :** After crushing only the free-run juice was selected and after settling the clean juice was taken directly to new 300 liter French oak barrels where it was allowed to naturally ferment (wild yeast) till dry. After alcoholic fermentation which took 4 weeks the barrels were tasted and only those showing the most potential were left to mature for a further 8 months on the primary fermentation lees. Malolactic fermentation was not allowed. After maturation each barrel was tasted again, scored and rated and only the finest were selected for this special release. This is truly a selection of Rietvallei's finest.

