

Riebeek Chenin Blanc 2002

Silver- Swiss Air Lines International Wine Award 2003

Michelangelo International Wine Award 2002 - Silver

An intensely fruity, flavoured wine. Well balanced, with a fresh, crisp finish. Serve at any occasion or simply a glass on its own with good friends.

variety : Chenin Blanc | Chenin Blanc

winery : Riebeek Cellars

winemaker : Zakkie Bester and Eric Saayman

wine of origin : Coastal

analysis : alc : 12.35 % vol rs : 3.0 g/l pH : 3.45 ta : 5.9 g/l

pack : Bottle

Swiss International Air Lines Wine Awards 2003 - Bronze

Veritas 2002 - Bronze

Michelangelo International Wine Award 2002 - Silver

ageing : Drink now or within a year.

in the vineyard : No irrigation and trellised vines.

about the harvest: The grapes were harvested early in February at an average of 22,5° Balling.

Production: 5 to 12 tons per hectare.

in the cellar : Free run juice and a portion press juice was used, after settling acid adjustment and inoculated with a selected yeast, fermented colder as usual to capture fruit flavours. 2 Tanks were selected blended and bottled early to enjoy as fresh as possible.

