

## 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 (replaced by Riebeek Valley Wine Co)

**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.

