

Rietvallei Chardonnay 1999

According to Johnny Burger, more wood was used than in previous years but the wine is fuller and fruitier. On the nose it has delicate vanilla and lemon flavours and on the palate it is well-balanced, easy drinking with prominent citrus flavours and a long-lasting aftertaste.

variety : Chardonnay | Chardonnay

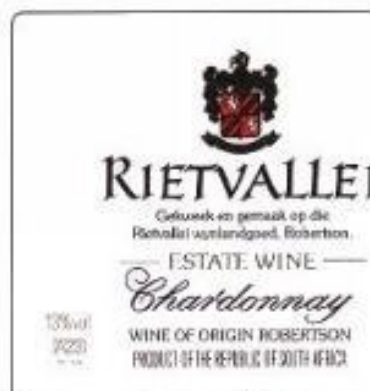
winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : alc : 13.47 % vol rs : 2.6 g/l pH : 3.39 ta : 6.3 g/l

pack : Bottle



in the vineyard : The Chardonnay vineyards are planted on slopes facing southeast and are situated at 152 metres above sea level. The vines are trellised and were established from 1983 to 1996.

about the harvest: The grapes were picked by hand at 23,4Å° Balling on January 28.

in the cellar : In the cellar, the juice fermented initially in stainless steel tanks. After a few days some of the juice was transferred to oak casks for fermentation. After malolactic fermentation the casks were topped up and the wine matured in the wood for 10 months. Only new casks were used. During wood maturation the wine was stirred weekly. The component that fermented in the tanks was left on the fine lees for about 8 months.