

## Rietvallei Estate Chenin Blanc 2020

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 by a smooth, lingering aftertaste.

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 : 13.00 % vol   rs : 4.2 g/l   pH : 3.44   ta : 5.9 g/l   va : 0.72 g/l   so2 : 130 mg/l   fso2 : 51 mg/l

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

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

2021 SA Terroir Wine Awards - National Winner

**in the vineyard :** The vines, planted in 2015, thrive in deep red Karoo soils. They are trellised and under micro-irrigation.

**about the harvest:** The grapes are harvested at night at optimum ripeness of approximately 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 and third-fill 300-liter French oak barrels for fermentation. After fermentation, the wine is left on the primary fermentation lees for up to six months, stirred once a week during the first couple of months, and then left to mature and settle naturally for the remaining period. Finally, the wine is racked, fined, and stabilized before bottling.

