

## Rietvallei Estate JMB Chardonnay (Wild yeast barrel fermented) 2020

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 allow this wine to express its terroir to the fullest. A complex nose, rich in citrus aromas and complemented by some spicy, toasted oak notes. The palate is rich and creamy, with a mixture of ripe orange, lemon, and lime flavors. The oak is well-integrated and only evident in the background, together with a firm acidity that makes for a lingering finish.

Pair with roast 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 : 14.25 % vol   rs : 3.2 g/l   pH : 3.48   ta : 6.2 g/l   va : 0.7 g/l   so2 : 105 mg/l   fso2 : 24 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. The 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 identifying the specific vineyard and working it with special care, from pruning right through to harvesting, thereby 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 the following settling, the clean juice went directly to new 300-liter French oak barrels where it was allowed to naturally ferment (wild yeast) until dry. After alcoholic fermentation, which took four weeks, the barrels' contents were tested and only those showing the most potential were left to mature for a further eight 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.

