

Rietvallei Estate Chenin Blanc 2022

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 with a lingering aftertaste that seem to last forever.

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 : 13.27 % vol rs : 3.5 g/l pH : 3.34 ta : 6.0 g/l va : 0.47 g/l so2 : 99 mg/l fso2 : 43 mg/l

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

pack : Bottle **size :** 500ml **closure :** Screwcap

2023 Gilbert & Gaillard International Challenge - 89 Points

in the vineyard : The vineyard was planted in 1948, the third oldest vineyard of its kind in South Africa. The vines thrive in deep Red Karoo soil are semi-trellised and are 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.

