

Riebeek Chardonnay 2003

A brilliant green/gold colour in the glass. An exceptionally dry, fruity style Chardonnay, with rich lingering citrus finishes.

Slightly chilled with rich food or on its own.

variety : Chardonnay | 100% Chardonnay

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Zakkie Bester and Eric Saayman

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 2.3 g/l **pH** : 3.56 **ta** : 6.3 g/l **va** : 0.24 g/l **so2** : 118 mg/l **fso2** : 50 mg/l

type : White **style** : Dry

pack : Bottle

ageing : Drink now or within 2 years of vintage.

in the vineyard : Vineyard: Supplementary irrigation, 2 vineyards were used
Production: 10 – 12 ton per hectare

about the harvest: The grapes were harvested in early February at 24° Balling.

in the cellar : Free run- and a portion press juice was used. After settling and acid adjustment wine was inoculated with selected yeast. 12% of the blend was fermented with French oak and left on the lees until blended and stabilised prior to bottling.

