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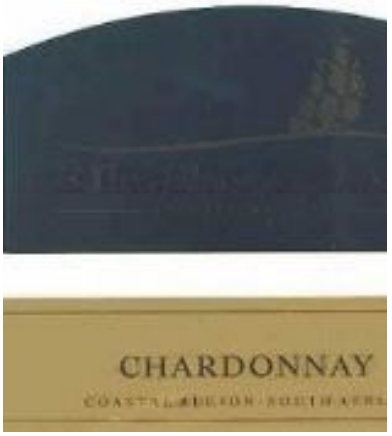
Riebeek Chardonnay 2003



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 â€“ 12 ton per hectare

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