

Rietvallei Natural Chardonnay Unwooded 2004

It is an elegant, fruity Chardonnay with fresh citrus and green apple flavours. The palate is full-bodied with a good balancing acidity and complemented with a lingering, yeasty aftertaste.

This Chardonnay would pair perfectly with fresh seafood, salads and poultry dishes.

variety : Chardonnay | 100% Chardonnay

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 3.7 g/l pH : 3.37 ta : 6.1 g/l va : 0.38 g/l so2 : 110 mg/l fso2 : 45 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle

in the vineyard : The Chardonnay vineyards are planted on slopes facing southeast and are situated 152 metres above sea level. The vines are trellised and were established from 1983 to 1999.

about the harvest: The grapes were handpicked by hand at 23.5° Balling.

in the cellar : In the cellar, the juice fermented in stainless steel tanks at an average of 15°C. After fermentation the wine was left on the lees for four months and during this time it was stirred weekly, this process also known as the Sur Lie method.

