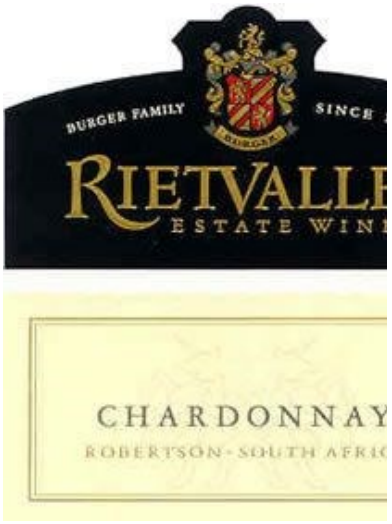
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Rietvallei Chardonnay 2004

On the nose the wine has appealing roasted citrus aromas with vibrant and prominent lime flavours. On the palate it is well balanced with rich citrus flavours and subtle oak. Added toastiness emerges. The wine is complemented by a long-lasting aftertaste.



variety : Chardonnay | 100% Chardonnay
winery : Rietvallei Wine Estate
winemaker : Johnny Burger
wine of origin : Breede River
analysis : **alc :** 14.0 % vol **rs :** 4.3 g/l **pH :** 3.28 **ta :** 6.8 g/l **va :** 0.49 g/l **so2 :** 115 mg/l **fso2 :** 45 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle

ageing : Enjoyable when released, the wine has potential for further bottle maturation.

in the vineyard : The Chardonnay vineyards are planted on sloped 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 picked by hand at 23.4Â° Balling on January 28.

in the cellar : In the cellar, the juice fermented initially in stainless steel tanks. After a few days a percentage of the juice was transferred to oak casks for fermentation and the wine matured in the wood for about 4 months. Second fill casks were used. During wood maturation the wine was stirred weekly.

After fermentation the finest barrels were selected and the wood-matured wine, adding up to 50%, were blended with the tank fermented Chardonnay. Only those barrels that showed exceptional Chardonnay qualities and the very best wood integration were chosen. The component that fermented in the tanks was left on the fine lees for about 4 months.