

# RIETVALLEI

WINE ESTATE

## HERITAGE COLLECTION

### Estéanna Chardonnay, Sauvignon Blanc and Chenin Blanc 2017

*The unique combination of my two darling daughter's names, Esté and Annie was the inspiration behind the name of this wine. Created and nurtured with patience and affection, resulting in a rewarding one of a kind experience.*

#### VITICULTURE

The Sauvignon Blanc vineyard was planted in 1984 in deep alluvial soil on the banks of the Breederiver. The Chardonnay vineyard is still young and was only planted in 2004 in red calcareous soil. The Chenin Blanc vineyard is the 3rd oldest of it's kind in South Africa, planted in 1948 in deep red Karoo soil. All the vineyards are trellised and under drip irrigation.

#### WINEMAKING

The selection process for this special cuvée already started with the identification of the specific vineyards and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 8-5 tons per hectare on the different cultivars) and premium quality. The Sauvignon Blanc grapes were night harvested at 21 °B (Brix) and the Chardonnay at optimum ripeness at 24 °B. The Chenin Blanc portion was picked by hand at 22 °. All three cultivars were vinified separately. The Sauvignon Blanc and Chenin Blanc portions were both partly tank fermented and then transferred to new French Oak barrels midway through fermentation. The Chardonnay portion was completely barrel fermented, also new French Oak. Total maturation on the lease in both barrel and tank were 8 months. 10% un-oaked Sauvignon Blanc was added with final blending before bottling.

#### THE WINEMAKER'S COMMENTS

This vintage of the Rietvallei Estéanna 2017 is a blend of 45% Chardonnay, 30% Sauvignon Blanc and 21% Chenin Blanc. The wine has forthcoming aromas of green fig and melon, which follow through onto the palate. It shows a crisp acidity and yet has a satisfying creamy weight from the partial barrel fermentation and maturation. The lingering aftertaste hints at the pedigree and longevity of this delicious wine.

#### FOOD PAIRING & SERVING SUGGESTION:

Enjoy this wine with grilled fish or cream based poultry dishes, even barbecued rack of lamb. Serve chilled (7-10°C).

#### WINE ANALYSIS

<b>RESIDUAL SUGAR:</b>	2.60g/l	<b>Alcohol:</b>	13.35%	<b>Acidity:</b>	6.80 g/l
<b>PH:</b>	3.25	<b>VA:</b>	0.51g/l	<b>Total Extract:</b>	23.3 g/l
<b>TOTAL SO<sub>2</sub>:</b>	132 mg/l	<b>Free SO<sub>2</sub>:</b>	37 mg/l		

#### PACKAGING DETAILS

<b>BOTTLE VOLUME:</b>	750ml	<b>EAN 750ML BOTTLE BARCODE:</b>	6009673830277
<b>CASE SIZE:</b>	6 x 750ml	<b>EAN 6X750ML CASE BARCODE:</b>	6009673830604
<b>PALLET SIZE:</b>	78 x 6 x 750ml	<b>UPC 750ML BOTTLE BARCODE (USA ONLY):</b>	89673300004-8
<b>CASE WEIGHT:</b>	9.14kg	<b>UPC 6X750ML CASE BARCODE (USA ONLY):</b>	89673300005-5
<b>CLOSURE:</b>	Natural Cork		

