

CLASSIC COLLECTION: RIETVALLEI CHENIN BLANC 2018

VITICULTURE

The vineyard was planted in 1948, the third oldest vineyard of its kind in South Africa. The vines thrive in deep Red Karoo soil are semi-trellised and are under micro irrigation.

WINEMAKING

The grapes are harvested at night at optimum ripeness at 22.5 °Balling (Brix). In the cellar only the free-run juice is selected and allowed to cold settle for three days. The clean juice is then racked and taken to second-fill 300 liter French Oak barrels to ferment naturally. After fermentation the wine is left on the primary fermentation lease in the barrels for four months, stirring once a week during the first month and then left to mature and settle naturally for the duration of the time. Finally the wine is racked, fined and stabilized just before bottling

THE WINEMAKER'S COMMENTS

This is a dry but fruity Chenin Blanc with intense aromas of dried apple, fresh citrus and a touch of oak spice. The palate is rich and creamy with a firm but balanced acidity, complemented with a lingering aftertaste that seem to last forever.

FOOD PAIRING & SERVING SUGGESTION:

Pair with any seafood or poultry dishes. Great with grilled fish!!
Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	3.2 g/l	Alcohol:	12.85 %	Acidity:	6.9 g/l
PH:	3.07	VA:	0.35 g/l	Total Extract:	22.5 g/l
Total SO ₂ :	117 mg/l	Free SO ₂ :	41 mg/l		

PACKAGING DETAILS

Bottle volume:	750ml
Case size:	6 x 750ml
Pallet size:	90 x 6 x 750ml
Case weight:	7.67 kg
Closure:	Stelvin (Screw-cap)

EAN 750ml Bottle Barcode:	6009673830789
EAN 6x750ml Case Barcode:	6009673830796
UPC 750ml Bottle Barcode (USA only):	89673300056-7
UPC 6x750ml Case Barcode (USA only):	89673300057-4

