



**RIETVALLEI**  
WINE ESTATE

*Rietvallei* ESTATE RANGE  
CHENIN BLANC 2016

#### VITICULTURE

The vineyard was planted in 1948, the third oldest vineyard of it's 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:	13.00 %	Acidity:	6.50 g/l
PH:	3.20	VA:	0.45 g/l	Total Extract:	27.0 g/l
Total SO <sub>2</sub> :	145 mg/l	Free SO <sub>2</sub> :	35 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

