



Rietvallei ESTATE RANGE
NATURAL CHARDONNAY 2017

VITICULTURE

The Chardonnay vines are planted on a southeast-facing slope in calcareous soil. The vines are all trellised and under micro irrigation and were established from 1983 to 1999.

WINEMAKING

The grapes are harvested by machine at optimum ripeness (23-24°Balling) at the coldest part of the day, which is from 02:00 – 10:00 am in the morning. In the cellar only the free-run juice is used and allowed to cold settle for two days. The clean juice is then racked and taken to the fermentation tanks where it is allowed to natural ferment (wild yeast) and the fermentation temperature controlled between 16-17 °C. After fermentation, which takes about three weeks, the wine is left on the lees for at least six months, stirred weekly. This process of lease contact gives complexity and richness to the wine and is also known as the “Sur Lie” method. No oak is involved in the process of the making of this wine.

THE WINEMAKER'S COMMENTS

This is an elegant, fruity Chardonnay. The nose explodes with flavours of fresh citrus and orange blossom. The palate reveals green apple flavours and is full-bodied with a good balancing acidity and finishes with a lingering, yeasty aftertaste.

FOOD PAIRING & SERVING SUGGESTION:

Pair with seafood, salads and poultry dishes.
Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	2.2 g/l	Alcohol:	13.5 %	Total Acidity:	6.4 g/l
PH:	3.40	VA:	0.42 g/l	Total Extract:	24.5 g/l
Total SO ₂ :	156 mg/l	Free SO ₂ :	55 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:	6009673830543
EAN 6x750ml Case Barcode:	6009673830550
UPC 750ml Bottle Barcode (USA only):	89673300006-2
UPC 6x750ml Case Barcode (USA only):	89673300007-9

