



RIETVALLEI
WINE ESTATE

Special SELECT RANGE
ESTÉANNA WHITE 2011

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 Afrika, planted in 1948 in deep red karoo soil. The Viognier vineyard is the youngest and was planted in 2006, also in deep calcareous soil.

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 °B and the Viognier at optimum ripeness at 27 °B. All four cultivars were vinified separately.

THE WINEMAKER'S COMMENTS

This exciting new addition to our portfolio is truly a dream come true. I've been working on this blend for years and finally with this 2011 vintage I'm pleased with the result.

This maiden vintage of the Rietvallei White Estéanna 2011 is a blend of 56% Sauvignon Blanc, 31% Chardonnay, 12% Chenin Blanc and 1% Viognier. 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. The Sauvignon Blanc and Chenin Blanc portions were both partly tank fermented and then transferred to new French Oak barrels approximately midway through fermentation. The Chardonnay portion was completely barrel fermented from the start, also new French Oak, and the Viognier portion totally tank fermented. 20% un-oaked, tank cold fermented Sauvignon Blanc was added to the final blend. Total maturation on the lease in the barrels and tanks were 10 months.

FOOD PAIRING & SERVING SUGGESTION:

Enjoy this wine with grilled fish or cream based poultry dishes, even barbecued rack of lam.

Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	2.2 g/l	Alcohol:	12.93 %	Acidity:	7.5 g/l
PH:	3.28	VA:	0.46 g/l	Total Extract:	24.9 g/l
Total SO ₂ :	116 mg/l	Free SO ₂ :	33 mg/l		

PACKAGING DETAILS

Bottle volume:	750ml	Case size:	6 x 750ml
Pallet size:	78 x 6 x 750ml	Case weight:	9.14 kg
Closure:	Natural Cork		
EAN 750ml Bottle Barcode:	6009673830710		
UPC 750ml Bottle Barcode (USA only):	89673300004-8		
EAN 6x750ml Case Barcode:	6009673830154		
UPC 6x750ml Case Barcode (USA only):	89673300005-5		

