



RIETVALLEI
WINE ESTATE

Special SELECT RANGE
CHARDONNAY 2010

VITICULTURE

This Chardonnay is made from a single vineyard called “Die Kop” (which translates to hill) planted on top of a hill close to the cellar. The vines are planted in rich calcareous soil and faces northwest, situated 152 meters above sea level.

WINEMAKING

The selection process for this special cuvée already started with the identification of this specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 8 tons per hectare) and premium quality.

The grapes were picked by hand at 24,5 °B (Brix). After crushing only the free-run juice was selected and after settling the clean juice was taken directly to new 300 liter French oak barrels. Each barrel was then individually inoculated with a specific cultivated yeast strain. After alcoholic fermentation the barrels were tasted and only those showing the most potential were left to mature for a further three months with regular stirring (once a week) and topping (once every fortnight). After maturation each barrel was tasted again, scored and rated and only the finest were selected for this special release. This is truly a selection of Rietvallei's finest.

THE WINEMAKER'S COMMENTS

Rietvallei Special Select Chardonnay is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest.

A complex nose with appealing roasted citrus aromas and vibrant lime and toasty oak flavours, also revealing nuances of butterscotch with touches of pineapple and white pear. The palate is full and well balanced with rich citrus fruit and a silky thread of coconut milk, subtle oak and a firm acid. Added toastiness emerges on the end-palate and a long-lasting aftertaste makes for a satisfying finish.

FOOD PAIRING & SERVING SUGGESTION:

Pair with roasted chicken, grilled duck or any creamy poultry dishes.
Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar: 2.4 g/l	Alcohol: 13.60 %	Acidity: 6.3 g/l
PH: 3.40	VA: 0.55 g/l	Total Extract: 23.3 g/l
Total SO ₂ : 117 mg/l	Free SO ₂ : 39 mg/l	

PACKAGING DETAILS

Bottle volume: 750ml
Pallet size: 104 x 6 x 750ml
Closure: Stelvin (Screw-cap)
Case size: 6 x 750ml
Case weight: 9.10 kg
EAN 750ml Bottle Barcode: 6009673830192
UPC 750ml Bottle Barcode (USA only): 89673300008-6
EAN 6x750ml Case Barcode: 6009673830208
UPC 6x750ml Case Barcode (USA only): 89673300009-3

