

# RIETVALLEI

WINE ESTATE

## CLASSIC COLLECTION

### Rietvallei Chenin Blanc 2019

#### 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

<b>RESIDUAL SUGAR:</b>	3.5 g/l	<b>Alcohol:</b>	13.27%	<b>Acidity:</b>	6.0 g/l
<b>PH:</b>	3.34	<b>VA:</b>	0.47 g/l	<b>Total Extract:</b>	22.1 g/l
<b>TOTAL SO<sub>2</sub>:</b>	99 mg/l	<b>Free SO<sub>2</sub>:</b>	43 mg/l		

#### PACKAGING DETAILS

<b>BOTTLE VOLUME:</b>	750ml	<b>EAN 750ML BOTTLE BARCODE:</b>	6009673830789
<b>CASE SIZE:</b>	6 x 750ml	<b>EAN 6X750ML CASE BARCODE:</b>	6009673830796
<b>PALLET SIZE:</b>	90 x 6 x 750ml	<b>UPC 750ML BOTTLE BARCODE (USA ONLY):</b>	89673300056-7
<b>CASE WEIGHT:</b>	7.67 kg	<b>UPC 6X750ML CASE BARCODE (USA ONLY):</b>	89673300057-4
<b>CLOSURE:</b>	Stelvin (Screw-cap)		