

# RIETVALLEI

WINE ESTATE

## HERITAGE COLLECTION

### JMB CHARDONNAY 2019

WILD YEAST BARREL-FERMENTED

#### VITICULTURE

This Chardonnay is made from a single vineyard planted in 2004 on a southeast-facing slope. The Chardonnay clone is 95C and the soil type is calcareous. The vines are trellised and under drip-irrigation. The selection process for this special *cuvée* already started with identifying the specific vineyard and working it with special care, from pruning right through to harvesting, thereby ensuring a low yield (not more than 8 tons per hectare) with premium quality fruit.

#### WINEMAKING

The grapes were picked by hand at 24 °B (Brix). After crushing, only the free-run juice was selected and following settling, the clean juice went directly to new 300-litre French oak barrels where it was allowed to naturally ferment (wild yeast) until dry. After alcoholic fermentation, which took four weeks, the barrels' contents were tasted and only those showing the most potential were left to mature for a further eight months on the primary fermentation lees. Malolactic fermentation was not allowed. 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.

#### WINEMAKER'S COMMENTS

Rietvallei JMB 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, rich in citrus aromas and complemented by some spicy, toasted oak notes. The palate is rich and creamy, with a mixture of ripe orange, lemon and lime flavours. The oak is well-integrated and only evident on the background, together with a firm acidity that makes for a lingering finish.

#### FOOD PAIRING & SERVING SUGGESTION

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



#### WINE ANALYSIS

<b>RESIDUAL SUGAR:</b>	3.0 g/l	<b>Alcohol:</b>	14.28 %	<b>Acidity:</b>	6.5 g/l
<b>PH:</b>	3.19	<b>VA:</b>	0.55 g/l	<b>Total Extract:</b>	26.7 g/l
<b>TOTAL SO<sub>2</sub>:</b>	104 mg/l	<b>Free SO<sub>2</sub>:</b>	24 mg/l		

#### PACKAGING DETAILS

<b>BOTTLE VOLUME:</b>	750ml	<b>EAN 750ML BOTTLE BARCODE:</b>	6009673831212
<b>CASE SIZE:</b>	6 x 750ml	<b>EAN 6X750ML CASE BARCODE:</b>	6009673831229
<b>PALLET SIZE:</b>	104 x 6 x 750ml	<b>UPC 750ML BOTTLE BARCODE (USA ONLY):</b>	89673300008-6
<b>CASE WEIGHT:</b>	9.10 kg	<b>UPC 6X750ML CASE BARCODE (USA ONLY):</b>	89673300009-3
<b>CLOSURE:</b>	Natural Cork		