

RIETVALLEI

WINE ESTATE

CLASSIC COLLECTION

Rietvallei Classic Chardonnay 2019

VITICULTURE

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

WINEMAKING

The grapes are harvested by machine at optimum ripeness of 23 - 24 °Balling during the coldest time of the day, namely from 02:00 - 10:00 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 50% is taken to stainless steel fermentation tanks where it is allowed to naturally ferment (wild yeast) and the fermentation temperature is controlled at 16 - 17 °Celsius. The other 50% of the juice is fermented (also wild yeast) in second-fill French oak barrels. After fermentation, both components are left on the lees for at least six months, stirred weekly before final blending and bottling.

WINEMAKER'S COMMENTS

This is a lightly oaked, but fruity Chardonnay. The nose shows ripe citrus with a touch of toasted oak. The palate is rich and creamy with a good balance between fruit, oak and acidity – finishing with a lingering aftertaste.

FOOD PAIRING & SERVING SUGGESTION

Pair with grilled fish or chicken or any other seafood or poultry dishes.
Serve chilled (7 - 10°C).



WINE ANALYSIS

RESIDUAL SUGAR:	3.4 g/l	Alcohol:	14.04%	Acidity:	6.4 g/l
PH:	3.25	VA:	0.51 g/l	Total Extract:	25.6 g/l
TOTAL SO₂:	123 mg/l	Free SO₂:	43 mg/l		

PACKAGING DETAILS

BOTTLE VOLUME:	750ml	EAN 750ML BOTTLE BARCODE:	6009673831243
CASE SIZE:	6 x 750ml	EAN 6X750ML CASE BARCODE:	6009673831250
PALLET SIZE:	90 x 6 x 750ml	UPC 750ML BOTTLE BARCODE (USA ONLY):	89673300036-9
CASE WEIGHT:	7.67 kg	UPC 6X750ML CASE BARCODE (USA ONLY):	89673300037-6
CLOSURE:	Stelvin (Screw-cap)		