



Classic Collection...

RIETVALLEI CALCRETE CHARDONNAY 2023

VITICULTURE

The Chardonnay vines were planted in 2013 on a west-facing slope in calcareous soil.

WINEMAKING

The grapes were harvested on 22° B. In the cellar, only the free-run juice was used and allowed to cold-settle over a couple of days. The clean juice was then racked and taken to the fermentation tanks where a specially cultivated wine yeasts was inoculated and the fermentation temperature controlled at 12°C. After fermentation, which took more than three weeks, the wine was left on the fine lees for another three months before bottling.

THE WINEMAKER'S COMMENTS

Calcrete Chardonnay is exclusive to the limestone-rich wine appellation of Robertson. Here the distinctive terroir ranges from calcareous outcrops to arid, broken-shale, both features resulting from ancient petrified maritime deposits. Calcrete defines the wines from this unique Chardonnay region, their crystalline character, nuances of wet stone, saline palate and oyster shell minerality being highlighted by the linear unwooded profile. An elegant unwooded Chardonnay that is bright and vibrant. The palate bursts with pineapple and orange tang and an almond overlay adding pleasant weight. A citrusy acidity and brilliant minerality gives a lasting freshness.

FOOD PAIRING AND SERVING SUGGESTION

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

WINE ANALYSIS

Residual Sugar: 2.9 g/l • Alcohol: 12.59% • Acidity: 6.5 g/l • PH 3.40
• VA: 0.60 g/l • Total Extract: 28.8 g/l • Total SO²: 130 mg/l
• Free SO²: 47 mg/l

PACKAGING DETAILS

Bottle volume: 750ml • Case size: 6 x 750ml • Pallet size: 90 x 6 x 750ml •
Case weight: 7.67 kg • Closure: Stelvin (Screw-cap)

