



Classic Collection...

RIETVALLEI CLASSIC CHARDONNAY 2022

VITICULTURE

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

WINEMAKING

The grapes were harvested by machine at optimum ripeness of 23 – 24° B during the coldest time of the day which is between 02:00am and 10:00am. 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 a portion taken to stainless steel fermentation tanks where a specially cultivated wine yeasts was inoculated and the fermentation temperature controlled at 15°C. The other portion of the juice was fermented in second-fill French oak barrels. After fermentation the both components were left on the fine lees for six months before final blending and bottling.

THE WINEMAKER'S COMMENTS

This is a lightly oaked, but fruity Chardonnay. Ripe citrus on the nose 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 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: 3.0 g/l • Alcohol: 13.46% • Acidity: 6.4 g/l • PH 3.45
• VA: 0.54 g/l • Total Extract: 28.2 g/l • Total SO²: 117 mg/l
• Free SO²: 29 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)

