



RIETVALLEI
WINE ESTATE

CLASSIC COLLECTION

Chardonnay

2023

WINE ANALYSES

Residual Sugar
2.2 g/l

Alcohol
13.72%

Acidity
6.8 g/l

PH
3.35

VA
0.58 g/l

Total Extract
27.3 g/l

Total SO²
113 mg/l

Free SO²
32 mg/l

PACKAGING DETAILS

Bottle volume
750ml

Case size
6 x 750ml

Pallet size
120 x 6 x 750ml

Case weight
9.4 kg

Closure
Natural Cork

VITICULTURE

The Chardonnay vines were planted in 2013 on a west-facing slope. The clone is 95 and the soil type is calcareous.

This vineyard is handled with special care, from pruning right through to harvesting, ensuring a low yield and premium quality fruit.

WINEMAKING

The grapes were picked at 24 °B and after crushing, only the free-run juice was selected. Following settling for three days, the clean juice went to stainless steel tanks for fermentation. At approximately 15°B the must was transferred to second fill 300-litre French oak barrels where fermentation was completed and a further eight months of barrel maturation was done. Malolactic fermentation was not allowed.

THE WINEMAKER'S COMMENTS

This is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allow this wine to express its terroir to the fullest.

An expressive nose that is rich in citrus aromas and well complemented by the spicy, toasted oak notes derived from the barrel fermentation. The palate is rich and creamy and together with a firm acidity makes for a lingering finish.

FOOD PAIRING AND SERVING SUGGESTION

Pair with grilled fish or chicken or any other seafood or poultry dishes.

Serve chilled (7 – 10°C).

