

stoneDALE

Chenin Blanc 2012

VITICULTURE

Rietvallei Estate mostly comprise of calcareous (red clay & lime mix) soil. The Chenin Blanc vineyards are trellised and under irrigation and was established in 1970, 1977 and 1988.

WINEMAKING

The grapes are machine harvested early morning at approximately 21 °Balling (Brix). In the cellar only the free run juice is selected and after cold settling over night racked and transferred to stainless steel tanks. A special cultivated wine yeast is inoculated and the fermentation controlled at an average of 15 °Celsius till dry. The wine is then left on the lees for at least three months before bottling.

THE WINEMAKER'S COMMENTS

This is a very fruity but dry Chenin Blanc expressing fresh citrus flavours together with lovely floral aromas of dried apple and musk sweets. The palate is crispy as a result of a good balancing acidity, complimented with a lingering aftertaste.

FOOD PAIRING & SERVING SUGGESTION

A perfect partner for salads, seafood and Asian cuisine.
Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap!
Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	1.9 g/l	Alcohol:	11.52 %	Acidity:	6.7 g/l
PH:	3.38	VA:	0.26 g/l	Total Extract:	20.6 g/l
Total SO ² :	124 mg/l	Free SO ² :	34 mg/l		

PACKAGING DETAILS

Bottle volume: 750ml
Case size: 6 x 750ml
Pallet size: 120 x 6 x 750ml
Case weight: 7.42 kg Closure: Stelvin (Screw-cap)
EAN 750ml Bottle Barcode: 6009673830017
UPC 750ml Bottle Barcode (USA only): 89673300063-5
EAN 6x750ml Case Barcode: 6009673830024
UPC 6x750ml Case Barcode (USA only): 89673300064-2

