

Riebeek Chardonnay

Riebeek Cellars

South Africa - Western Cape - Coastal Region - Swartland

This unoaked Chardonnay is an accessible wine with the body of the Chardonnay grape but without the oak and buttery flavors often associated with this cultivar. The color is a brilliant green-gold and the style is dry yet fruity. The nose has pronounced tropical flavors following through onto a palate with a well-rounded, lingering citrus finish.

Specifications	
Appellation	Coastal Region - Swartland
Varietals	100% Chardonnay
Vinification	Free run juice was used. After settling and acid adjustment, juice was inoculated with selected yeast. Fermentation temperature remained between 13-14 degrees Celsius. Wine was left on lees for a few months prior to bottling to enhance the flavour.
Pairings	It is lovely with most entrees, from crisp salads to creamy soups and chicken, whether served grilled or in a creamy sauce.



Codes, Weights and Measures	
UPC	7 84585 01262 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01262 3
Case Weight	33
Cases/Pallet	60
Layers/Pallet	15
SRP	\$ 13.99 USD 750mL Bottle

Reviews and News
2014 Riebeek Chardonnay - 87 PTS - WINE VALUE - WA