

Limietberg Exclusives

Riviersteen 2016



Our belief in a few rows of Chenin Blanc in the valley floor bordering the Kromme river inspired the creation of Riviersteen Chenin Blanc. What is in a name you might ask? River translates to 'rivier' whilst 'steen' refers to the South African name for Chenin Blanc, an expression of the site and vineyard.

Tasting Notes:

Shy at first, the nose reveals aromas of ripe peaches, orange zest, yellow apples and pears which carry through seamlessly to the palate, with an enticingly delicate freshness and lingering finish.

Winemaker's Notes:

For the Riviersteen Chenin Blanc, the grapes from three carefully selected rows of vines, as indicated on the bottle, were hand-picked in the early morning of 16 February 2016. After hand sorting, gentle pressing and clean settling over three days, the juice was naturally fermented in second and third fill French oak barrels for 11 days. No malo-lactic fermentation took place, whilst further ageing on the lees was allowed for 9 months before bottling. A total production of 800 bottles.

Analysis:

Alcohol:	11.8%
pH:	3,46
Total Acidity:	6.7 g/l
Residual Sugar:	2.4 g/l

Serving Suggestion:

Creamy Penne Pasta with Mushrooms and Gammon

