

Limietberg Exclusives

Riviersteen 2017



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:

The vibrant nose of this wine reveals aromas of peaches, citrus, pears and slight hints of sweet oak derived vanilla characters. These all pull together and follows through beautifully on the palate and ensures a long and well balanced finish.

Winemaker's Notes:

The grapes for this wine were carefully identified from three special rows in this vineyard as indicated in bronze on the bottle. They were hand-picked in the early morning, hand sorted before gentle destemming and crushing and settling over three days. The juice were partly natural fermented and partly with a carefully selected wine yeast in three barrels. One 500 l hungarian oak, one 500 l french, both new and one 300 l french third fill. Ageing in barrel after fermentation on the yeast lees, resulted in this complex wine and after 8 months it was bottled in December 2017.

Analysis:

Alcohol:	13.21
pH:	3.33
Total Acidity:	5.6
Residual Sugar:	4.2

Serving Suggestion:

Creamy penne pasta with mushrooms and Gammon.

Awards: Riviersteen 2016
Riviersteen 2017

Top Chenin in Region	Terroir awards 2018
Top 12 and Best chenin	Quest for the best 2018
95 Points	Greg Sherwood MW 2019

