



## RETIEF RESERVE CAPE WHITE



### FOOD PAIRING

Best enjoyed with grilled salmon, Caesar salad, roast chicken and creamy pasta based dishes.

*Cellarmaster's Notes:* Gentle aromas of honey suckle; lemon peel and guava radiate from the glass and are complimented by soft citrus fruit flavours, honeydew, melon, crisp apple and a long elegant finish.

*Style:* Cape white style.

*Cultivar:* Chenin Blanc 65%/ Colombar 20% / Chardonnay 15%

*Tons Per Hectare:* 10-12 t/ha

*Age of Vine:* 16 Years old

*Soils:* Well drained alluvial sandy soil, Karoo

*Trellising:* 4 Wire Perold system

*Irrigation:* Drip irrigation controlled by a computer system through meters and tensiometers

*Harvesting:* The grapes enjoy the warm South African Weather and cool nights and are left on the vines until they have reached full maturity before they are hand harvested and brought to the cellar.

*Vinification:* The grapes are carefully crushed and fermented in stainless steel tanks. After fermentation, wine matures in 2nd and 3rd fill barrels until bottling.

*Analysis:* Alc :13,5% R/S 2g/l T/A: 6g/l, pH: 3,5

*Maturation Potential:* 5-8 years

*Case Size:* 6 x 750ml

*Bottle Barcode:* 60 02269 003949

*Case Barcode:* 160 02269 003946

### AWARDS & ACCOLADES

2020 Michelangelo Wine Awards, Gold (2018 vintage)  
2019 Michelangelo Awards, Silver  
2019 Veritas Wine Awards, Silver  
2019 Gold Wine Awards, Gold

