

Le Riche

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Le Riche Chardonnay 2017

Wine: Le Riche Chardonnay 2017

Origin: Stellenbosch (Polkadraai)

Blend: 100% Chardonnay

Analysis:	Alc	13.69 % vol
	pH	3.40
	TA	5.6 g/l
	RS	2.1 g/l (Dry)



Winemaking: Hand selected grapes were delicately pressed as whole bunches and then fermented in steel tanks and oak barrels (50% was inoculated with a yeast and 50% wild yeast). Malolactic fermentation was inhibited to ensure a firm acidity and retention of the fruit flavours.

Maturation: 25% New French Oak, 25% Older French oak, 50% Stainless Steel Tank.
4 Months in French oak barrels, then blended with the stainless steel portion. Thereafter 6 months on the lees in lined concrete tanks.

Tasting Notes: Subtle aromas of peach and apricot with underlying hints of lemon blossom. A crisp, lemony freshness is enhanced by balanced lively acidity and a firm structure on the palate. An appetising wine with subtle butterscotch nuances on the finish. This wine has a delicate yet lingering aftertaste and would be the ideal match for any seafood dishes!