



Chenin Blanc 2009

Wine of Origin Coastal Region

Blend:

Chenin Blanc, 100% free-run juice

Production:

22,000 cases of 12

Grape source:

100% from dry-land, bush vines in Agter-Paarl

Wine analysis:

Alc 13.5% • RS 4.9 g/l • TA 7.2 g/l • pH 3.27

Winemaking techniques

Sourced from various vineyards in the Agter-Paarl region. Mostly un-irrigated, older (10-35 yr old), bush-vine (un-trellised) vineyards with low yields of 6,5 tons/ha. Only free-run juice used in producing this wine. After settling the must was inoculated and allowed to ferment over 20 days in stainless steel tanks at an average fermentation temperature of 13° centigrade. The wine was left on its lees for 3 ½ months until bottling for richer and fuller mouth-feel.

Vintage conditions:

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

Wine description & food pairing

Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality characteristic of our coastal vineyards. A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.



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