



Chenin Blanc 2007

Wine of Origin Coastal Region

Blend:

Chenin Blanc, 100% free-run juice

Production:

20,000 cases of 12

Grape source:

100% from mostly dry-land, bush vines in Perdeberg region of Paarl

Wine analysis:

Alc 14.0% • RS 6.6 g/l • TA 6.95 g/l • pH 3.36

Winemaking techniques

Sourced from various vineyards in the Agter-Paarl region. Mostly un-irrigated, older (15 years+), 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 until bottling for richer mouthfeel.

Vintage conditions:

Grapes were healthy, with lower alcohol levels than typical. The previous winter was cold with enough rain, while the early summer was mild but dry. Harvest time saw milder temperatures with fewer heat waves, cooler nights and more cooling southern winds than usual. Somewhat windy conditions during the season made for smaller bunches which resulted in concentrated wines. Both white and red wines look very good for this harvest.

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.