



## Chenin Blanc 2010

Wine of Origin Coastal Region

**Blend:**

Chenin Blanc, 100% free-run juice

**Production:**

20,000 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 7.0 g/l • pH 3.51

**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:**

Good winter rains in 2009 kept vineyards healthy throughout summer. Excellent ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Overall a small crop, generally of high quality.

**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.



**MAN**  **VINTNERS**