

Chenin Blanc 2008

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 13.5% • RS 4.8 g/l • TA 7.0 g/l • pH 3.30

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 mouth-feel.

Vintage conditions:

The growing season was cool with lower than average temperatures, good winter rainfall and a long growing season. Average yield was 8 tons/ha overall, with the Chenin Blanc coming in at 6,5 tons/ha. Grapes were healthy and showed excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

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**