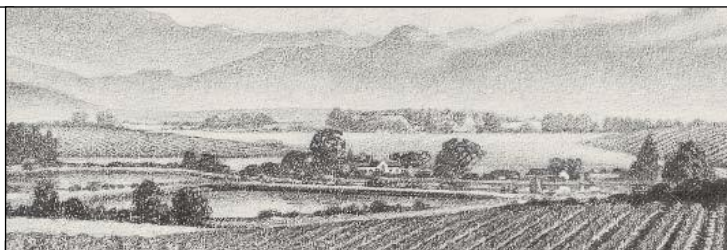


M·A·N Family Wines

Chenin Blanc 2013



Free-run Steen Chenin Blanc

Chenin Blanc thrives in the Mediterranean climate, deep soils and bush-vine vineyards of our region. We use only the free-run juice (no pressing of the grapes) to preserve its clean and natural character, refreshing acidity and delicious ripe fruit flavours.

Wine description & food pairing

A crisp, clean, expressive wine with pure fruit flavours for everyday drinking - also pairs well with food.

Light yellow/straw in appearance. Vibrant aromas of baked apples and quinces. On the palate, grapefruit and bold citrus flavours are backed by refreshing acidity and minerality.

A versatile food wine with poultry, shellfish and vegetable dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.

Vineyards

We source our Chenin Blanc from selected vineyards in the Agter-Paarl region. The vineyards are all unirrigated and bush-vine (untrellised) vineyards that produce concentrated, flavourful grapes. About half the vineyards are older than 25 years old. Our soils are mostly Malmesbury Shale, imparting an elegant minerality and fresh acidity to the wines.

Winemaking techniques

We use minimal intervention when making this wine: allowing the clean, crisp and concentrated flavours from the grapes to speak for themselves. So only the free-run juice is used for this wine, with no pressing of the skins. 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 gross lees for 3 months until bottling for richer mouthfeel as well as longevity. This wine is 100% unoaked to preserve freshness of fruit. Fined and filtered before bottling.

Vintage conditions

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics. The red wines have very good colour and soft, ripe tannins.

Technical details:

Blend: Chenin Blanc, 100% free-run juice • Grape source: 100% from dry-land, bush vines in Agter-Paarl

Closure: Screwcap • Barcode: EAN 6009669350420 • USA 0-89419-15103-9

Alc: 13.50% • RS: 5.4 • TA: 6.3 • pH: 3.31