



Chenin Blanc 2012

Wine of Origin Coastal Region

Blend:

Chenin Blanc, 100% free-run juice

Production:

34 000 cases of 12

Grape source:

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

Wine analysis:

Alc 13.5% • RS 3.8 g/l • TA 6.14 g/l • pH 3.3

Winemaking techniques

We source our chenin from various vineyards in the Agter-Paarl region. These un-irrigated, older (10-35 yr old), bush-vine (un-trellised) vineyards produce low yields of 6,5 tons/ha. Only free-run juice was 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. This wine is 100% unoaked to preserve freshness of fruit.

Vintage conditions:

The 2012 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The season was hotter in the beginning, but cooled down towards the end, allowing for a cooler ripening period. Overall the whites were very aromatic and showed typical varietal characteristics.

Wine description & food pairing

Tropical fruit, guava, apple and quince aromas. The bold sweet citrus flavours are backed by refreshing acidity and minerality, a 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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