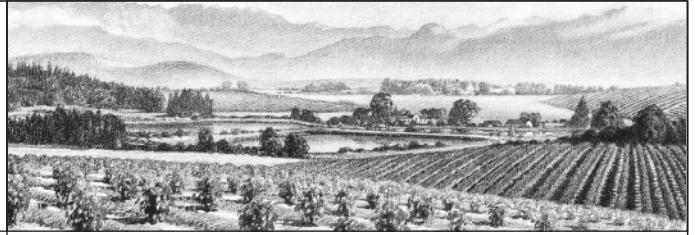


# M·A·N Family Wines

## Chenin Blanc 2014



### Wine description & food pairing

A crisp, expressive, medium-bodied wine with pure fruit flavours for everyday drinking – also pairs well with food. Light yellow/straw in appearance. Vibrant aromas of quince and fruit salad. On the palate, fresh stone fruit and apple flavours are backed by refreshing acidity and minerality. A versatile food wine that will pair well 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

Grapes were hand-harvested at between 22.5 and 23.5° balling and only the free-run juice was 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°C. The wine was left on its gross lees for 3 months until bottling for richer mouthfeel as well as longevity. 100% unoaked to preserve freshness of fruit. Fined and filtered before bottling.

### Vintage conditions

Favourable winter conditions in 2013 set the stage for a promising 2014 growing season. Early summer rains were welcomed and provided sufficient moisture in the soil to nurture the wines throughout the warmer stages of harvest. The white grapes were in good condition, full of complex flavours. The red grapes showed excellent colour, complexity and grip. Overall the quality of both white and red grapes was very high with good natural acidities and rich flavours.

### 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.

### 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:** 4.8 • **TA:** 6.1 • **pH:** 3.38