



Cuvée V Chenin Blanc 2011

Wine of Origin Coastal Region

Blend:

100% Chenin Blanc

Production:

1,600 cases of 12

Grape source:

Sourced from mainly bush-vine vineyards in Agter-Paarl region

Wine analysis:

Alc 12.5% • RS 28 g/l • TA 7.5 g/l • pH 3.1

Winemaking techniques

Sourced from vineyards in the Agter-Paarl region. Only free-run juice used in producing this wine. After settling the must was inoculated and allowed to ferment in stainless steel tanks at an average fermentation temperature of 13° centigrade. The fermentation was stopped at the desired sugar level to ensure a slightly lower alcohol and fresh natural acidity.

Vintage conditions:

The 2011 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 crop was smaller than usual, but the grapes were of a high quality. The harvest was much earlier than usual. Overall the whites were very aromatic and showed typical varietal characteristics.

Wine description & food pairing

An homage to the wines of Vouvray in France, the Cuvée V has tropical fruit, ripe pineapple, syrupy peaches and sweet citrus aromas and flavours that are backed by a refreshing acidity and minerality characteristic of our coastal vineyards. Don't be fooled by the sweetness, as this versatile wine will go with most fish, aromatic curry and poultry dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.



MAN  **VINTNERS**