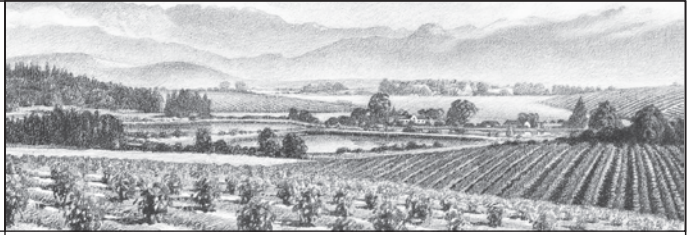


M·A·N Family Wines

Chenin Blanc 2016



Wine description & food pairing

A crisp, expressive, light-bodied wine. Light straw in appearance. Vibrant aromas of quince, pear and grenadilla. On the palate, fresh stone fruit and apple flavours are backed by refreshing acidity, minerality and a full bodied mouthfeel. A versatile food wine that will pair well with poultry, shellfish and vegetable dishes. Also fabulous as an aperitif for a hot summer afternoon. Great to drink now, but ages beautifully over 2-5 years. 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. Most of 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.

Free-run Steen Chenin Blanc

Steen, the traditional South African word for Chenin Blanc, thrives in the climate and deep soils 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: 12.5% • **RS:** 5.3 • **TA:** 5.9 • **pH:** 3.10