

Classic ESTATE RANGE

CHENIN BLANC 2011



VITICULTURE

The vineyard was planted in 1948, the third oldest vineyard of its kind in South Africa. The vines thrive in deep Red Karoo soil are semi-trellised and are under micro irrigation.

WINEMAKING

The grapes are harvested by hand at optimum ripeness, which is at approximately 22 °Balling (Brix). In the cellar only the free-run juice is selected and allowed to cold settle for three days. The clean juice is then racked and taken to the fermentation tanks where special cultivated wine yeast is inoculated and the fermentation temperature controlled between 15-17 °C. After fermentation, which takes about three weeks, the wine is left on the lease for at least three months before bottling.

THE WINEMAKER'S COMMENTS

This is a dry but very fruity Chenin Blanc with lovely floral aromas of dried apple, fresh citrus and musk sweets. The palate is full-bodied with a firm but balanced acidity, complemented with a lingering, crisp aftertaste.

FOOD PAIRING AND SERVING SUGGESTION

Pair with any seafood, salads or any light meals like grilled chicken breast. Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar: 3.5 g/l	Alcohol: 12.34 %	Total Acidity: 8.2 g/l
PH: 3.23	VA: 0.44 g/l	Total Extract: 27.4 g/l
Total SO ₂ : 133 mg/l	Free SO ₂ : 30 mg/l	

PACKAGING DETAILS

Bottle volume: 750ml
Case size: 6 x 750ml
Pallet size: 104 x 6 x 750ml
Case weight: 8.62 kg
Closure: Stelvin (Screw-cap)
EAN 750ml Bottle Barcode: 6009673830789
UPC 750ml Bottle Barcode (USA only): 89673300056-7
EAN 6x750ml Case Barcode: 6009673830796
UPC 6x750ml Case Barcode (USA only): 89673300057-4

