



SOUTH AFRICA
KLEINDAL
BOUQUET BLANC

The Vineyards

Fruit was harvested very early in the morning from the last week of February to the middle of March from 35 specially selected grape growers in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime. The average annual rainfall of 280 mm is supplemented by controlled drip irrigation from the Breede River.

Winemaking

The wine was harvested at optimum flavour from a selection of vineyards. Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained.

Winemaker's Comment

Gentle muscat-scented, aromatic semi-sweet white wine with a smooth, subtle spicy palate. Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish. Complements spicy curry and strong flavoured foods.

BLEND: COLOMBARD & MUSCADEL
VINTAGE: 2008
REGION: ROBERTSON
WINEMAKER: FRANCOIS WEICH
ALCOHOL: 10.6%
PH: 3,26
TOTAL ACIDITY: 5,78
RESIDUAL SUGAR: 17,8
OAK MATURATION: nil
FERMENTATION TEMP: 14° - 15°C
CELLARING POTENTIAL: 2008 - 2009
SERVING TEMPERATURE: 8° - 10°C
ALLERGENS: CONTAINS SULPHITES

ISO 22000
British Retail Consortium

CERTIFICATION:

