



SOUTH AFRICA KLEINDAL

CHENIN BLANC

The Vineyards

The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Fruit was harvested very early in the morning from the last week of February to the middle of March. Our Chenin Blanc vines are planted on the riverbanks with a row direction from northwest to southeast to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall is supplemented by controlled drip irrigation from the Breede River.

Winemaking

Grapes were harvested between 21° - 22°B from a selection of vineyards. Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 13°C.

Winemaker's Comment

An appealing light straw colour. Full-bodied wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity. Enjoy now with seafood, smoked salmon, roast chicken and pork.

VINTAGE: 2008
REGION: ROBERTSON
WINEMAKER: FRANCOIS WEICH
YIELD (ton/ha): 14 TONS
ALCOHOL: 12,7%
pH: 3,39
TOTAL ACIDITY: 5,99
RESIDUAL SUGAR: 6,8
OAK MATURATION: NIL
FERMENTATION TEMP: 13° - 14°C
CELLARING POTENTIAL: 2008 - 2009
SERVING TEMPERATURE: 8° - 10°C
ALLERGENS: CONTAINS SULPHITES

ISO 22000
British Retail Consortium

CERTIFICATION:

