



# Chenin Blanc/Chardonnay

## Description      Vineyard information

**Varietal**  
60% Chenin Blanc 40% Chardonnay

**Style**  
Tropical guava aroma and crisp acidity of the Chenin Blanc combined with the full richness on the palate of citrus derived from Chardonnay

**Serving**  
Serve chilled. A good companion to almost all food. Perfect with oysters, grilled fish & chicken.

**Ageing**  
Ready for immediate enjoyment

**Appellation** ~ Breedekloof South Africa  
**Age of vines** ~ 10 years  
**Root stock** ~ R99  
**TrellisSystem** ~ Four wire extended Perold  
**Soil Type** ~ Shallow wet duplex  
**Irrigation** ~ Micro irrigation

## Harvest information

**Type** ~ hand picked (early morning)  
**Yield** ~ 12 tons  
**Date** ~ End January  
**Sugar** ~ 21 - 23°B

## Vinification


**Crushing** ~ Destemmed and crushed, settling, clean juice cold fermentation

**Fermentation** ~ Cold fermentation @ 10-12 °C

**Tanks** ~ Stainless steel

## Chemical analysis

Alcohol ~ 12.78%  
Residual Sugar ~ 1.4g/l  
Total Acid ~ 5.3g/l  
pH~ 3.59

  
**ankerman.**  
Wine from a valley, just a little left of centre.