



MEANDER

BREDEKLOOF WINES SOUTH AFRICA

Chenin Blanc/Colombard

DESCRIPTION

VARIETAL ~ Chenin Blanc 55% Colombard 45%

STYLE ~ Green fig & citrus aromas. Fresh aromas carry through to the palate. Lemony flavours on the aftertaste

SERVING ~ Serve chilled. Enjoy in summer with grilled fish, oysters and light meals

AGEING ~ Ready for immediate enjoyment

VINEYARD INFORMATION

Appellation Breedekloof South Africa

Age of Vines 10 years

Root Stock R99

Trellis System Four wire extended Perold

Soil Type Shallow wet duplex

Irrigation Micro irrigation

HARVEST INFORMATION

Type Hand picked (Early morning)

Yield 12 tons

Date End February

Sugar 21°B

VINIFICATION

Crushing Destemmed and crushed, skin contact, clean juice fermentation

Fermentation Cold Fermentation @ 10-12 °C

Tanks Stainless Steel

CHEMICAL ANALYSIS

Alcohol 12.7%

Residual Sugar 1.4g/l

Total Acid 5.5

pH 3.59

The Vineyards of

uniWines

BREDEKLOOF SOUTH AFRICA



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