

Chenin Blanc/Chardonnay

Description

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 & creamy chicken.

Ageing
Ready for immediate enjoyment

Vineyard information

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 ~ Mid February
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.