



DASCHBOSCH

Daschbosch was granted in 1754 by Rijk Tulbagh, the governor of the Cape of Good Hope at the time.

Exanima

DESCRIPTION

VARIETAL ~ Chenin Blanc/Chardonnay/Semillon

STYLE ~ A bold and complex wine. Creamy, nutty texture with hints of vanilla spice, honeysuckle and lemon zest that come together with a crisp and refreshing finish.

SERVING ~

AGEING ~ Ready for immediate enjoyment and for the years to come.



VINEYARD INFORMATION

- Appellation : Breede Kloof South Africa
- Age of vines : 14 years
- Root stock : R110 and Paulsen
- Trellis System : Four wire extended Perold
- Soil Type : Glenrosa Soil (Weathered Soil)
- Irrigation : Micro irrigation

HARVEST INFORMATION

- Type : hand picked (early morning)
- Yield : 4-6 tons
- Date : Middle March
- Sugar : 24,5°B

VINIFICATION

- Sorting of grapes, destemmed and crushed, cold soaking and slow fermentation at 25 °C to enhance flavours and colour
- 8 months Barrel maturation

CHEMICAL ANALYSIS

- Alcohol ~ 13.81%
- Residual Sugar ~ 1.8/l
- Total Acid ~ 6g/l
- pH ~ 3.27

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