

# NIEL JOUBERT CHENIN BLANC 2009



<b>Grape Varietals:</b>	100% Chenin Blanc
<b>Alcohol:</b>	13.5%
<b>pH:</b>	3.47
<b>Acidity:</b>	4.8g/litre
<b>Residual Sugar:</b>	1.9g/litre

## **Vineyards:**

Grown on the flatter, lower areas of the Farm. Combination of bush vines and trellised. Age of vines between 5 and 25 years. Essentially dry land but with one supplementary irrigation prior to harvest from mid to end January.

## **Winemaking Note:**

Grapes were harvested at a sugar level of between 19-22°B. After crushing, the pulp was in contact with the skins for 4 hours before undergoing fermentation at 15°C for 3 weeks. The juice was kept on the lees, with stirring taking place every 2 days until the sugar level was below 2°B. No malolactic fermentation occurred, and the wine is unwooded.

## **Tasting Note:**

Clean, tropical nose with hints of pineapple, guava and granadilla. Bright, zesty mouth-feel with the tropical flavours coming to the fore along with hints of ripe melon and some spicy bits.

## **Enjoy:**

Delicious with a crunchy Thai chicken salad