

NIEL JOUBERT CHENIN BLANC 2009



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