

# NIEL JOUBERT CHRISTINE MARIE CHENIN BLANC 2007



<b>Grape Varietals:</b>	100% Chenin Blanc
<b>Alcohol:</b>	12.68%
<b>pH:</b>	3.66
<b>Acidity:</b>	5.4g/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. The wine is heavily wooded, having been aged in small barrels.

## **Tasting Note:**

Pale, bright gold. Fairly full on the nose with tropical notes, vanilla and clean oak. Mouth is laden with tropical flavours, some stone fruit including peach. Sweet character pervades all the way to the firm, oaky finish. Pleasant floral note follows and lasts

## **Enjoy:**

...with a Vietnamese spring rolls and sweet chilli dipping sauce.