

Wildeckrans Chenin Blanc 2004

Cool climate and low yielding. Twenty five year old vines create this delicately balanced wine with a medley of peach apricot including subtle tropical flavours with a crisp long, lingering finish.

We believe there are no rules, experiment to your hearts content. Pasta Dishes, Three Cheese Bake, Melanzani, Assorted Sushi, Deep Fried Calamari, Fish Chowder, Camembert and Blue Cheese, Stuffed Mushrooms.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.03 ta : 7.1 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle

ageing : 2 years

in the vineyard : Area: Bot River, Ward Walker Bay

Soil type: Bokkeveld shale

Age of vines: 25 YEARS

Vine density: 3333 vines per hectare

about the harvest: The grapes were harvested early morning in February at 21 - 24°C
Balling.

Yield: 8 tons per hectare

in the cellar : Gently pressed and fermented at 12°C in temperature controlled stainless steel tanks to preserve the clean fruit flavours that are typical of Wildeckrans wines. Lightly oaked for three months.

