

## Stellenbosch Hills Chenin Blanc 2004

Loads of ripe fruit on the nose and palate.

Excellent with Thai or spicy food, salty cheeses & fish.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Stellenbosch Hills Wines

**winemaker** : PG Slabbert

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.5 % vol **rs** : 1.7 g/l **ta** : 7.2 g/l

**type** : White **style** : Dry

**pack** : Bottle

**ageing** : Enjoy within the next year.

**in the vineyard** : The vines are 16-year-old vertical trellis (4-wire trellis) vines planted on a southwesterly slope, which is influenced by the cold Indian sea breeze in the afternoon. This terroir is also suitable for Sauvignon Blanc and gives you crisp fruit with a good acid balance.

**about the harvest**: Grapes are picked at 22° Balling.

**in the cellar** : Only the free juice is used to make this wine. We try to make a wine with an abundance of tropical fruit flavours and a hint of sweetness. Therefore the juice is cold fermented at temperature not higher than 12°C. After fermentation the wine is sweetened with grape concentrate to the desired sugar content.

