

Stonecross Chenin Blanc/Chardonnay 2004

A soft/green appearance with a bright subtropical bouquet, ripe peach and fresh fruit flavours. The tropical fruitiness is supported by the creamy texture and delicate hint of spicy oak with a lingering aftertaste.

A superb aperitif, yet enough character to accompany a variety of dishes. Meat: Fried chicken, chicken breast with mango or other fruit. Pickled meat and smoked pork. Fish: Calamari and mussels, poached sole with creamy sauce, sushi. Side dishes: Egg mayonnaise sandwich, cold salads, and potatoes. Cheese: Goat's milk cheese in pastry.



variety : Chenin Blanc | 80% Chenin Blanc, 20% Chardonnay

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.06 % vol rs : 5.14 g/l ta : 6.00 g/l so2 : 118.00 mg/l fso2 : 35.00 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle



ageing : Excellent now, but portrays good development potential

in the vineyard : Chenin Blanc

Rootstock: R99

Clone: 1061A

Plant Date: 1997

Hectares: 16ha

Average Ton/ha: 16 t/ha

Trellising System: 4 wire vertical Perold

Irrigation: Drip

Chardonnay

Rootstock: R99

Clone: None

Plant date: 1996

Hectares: 5.5ha

Average Ton/ha: 13 t/ha

Trellising System: 4 wire vertical Perold

Irrigation: Drip

about the harvest: Grapes were harvested at different stages of ripening between 20 February and 23 February 2004.

in the cellar : There was no wood maturation and instead the wine was left on lees for 90 days after fermentation. Various yeast strains and different Vinification techniques were used.