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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 porkFish: Calamari and mussels, poached sole with creamy sauce, sushiSide dishes: Egg mayonnaise sandwich, cold salads, and potatoes.Cheese: Goatâ€™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 â€“ 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.