

## Teddy Hall Chenin Blanc 2005

Teddy Hall Chenin blanc is crisp and refreshing. Luscious tropical fruit aromas complement the complex, zesty palate that finishes with a lingering sensation of wild honey.

This versatile grape produces accessible wines and successfully complements a wide variety of cuisine.

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

**winery :** Teddy Hall Wines

**winemaker :** Teddy Hall

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol   rs : 5.2 g/l   pH : 3.40   ta : 6.5 g/l   va : 0.17 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

Four-time victor in South Africa's Chenin blanc Challenge and Diners Club Winemaker of the Year for Chenin blanc, Teddy Hall is the indisputable Chenin blanc champion.

The inaugural 2005 vintage Teddy Hall Chenin blanc received 88 points in Wine Spectator on the 30th November 2005 and also nominated in Wine Spectator June 2006, as top value for money.

**ageing :** Will be showing its best in the first 30 months.

**in the vineyard :** Soil type: Weathered Table Mountain Sandstone and broken shale

Age of vines: Vines were all planted between 1975 and 1988

Trellising: Bush vines

Yield: 7,5 tons/ha on average

Irrigation: Overhead sprinklers, drip and dryland vineyards

**about the harvest:** Picking date: From 3 February till 9 February 2005

Grape Sugar: 23.5° Balling

Acidity: 6.8g/l average

ph at Harvest: 3.3

**in the cellar :** Fermentation temperature: 16°C

Method: Chenin blanc grapes were harvested by hand. The grapes were destemmed and lightly crushed (in a membrane press) and settled in a stainless steel tank. After racking the wine was inoculated with VIN13 yeast and was prevented from undergoing malolactic fermentation to ensure crisp acidity.

