

Bains Way Chenin Blanc 2005

Michelangelo International Wine Awards 2005 - Silver
Veritas 2005 - Silver

Classic Chenin Blanc aromas of ripe guava and melon, infused with delicate spice. Zingy tropical fruit and crisp acidity make for a lovely and lasting palate.

An excellent match with chicken and white meats and wonderfully refreshing on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Wellington Wines

winemaker : André Swanepoel

wine of origin : Wellington

analysis : alc : 13 % vol rs : 1.5 g/l pH : 3.3 ta : 6.5 g/l

type : White **style :** Dry

pack : Bottle

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Named after the famous master road builder Andrew Bain who created the gateway to the north through Bainskloof Pass.

about the harvest: Grapes were picked at optimum ripeness from about 25° Balling.

in the cellar : After the crush, the juice was left on the skins for 5 to 8 hours and then pressed. Only free run juice was used and the fermentation temperature was about 13°C.

