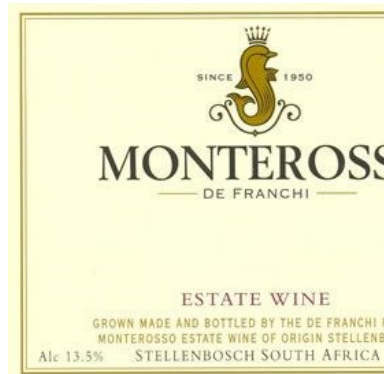


Monterosso Chenin Blanc 2005

Clean, fresh tropical aromas followed by some pear-like characters. Well-balanced in the mouth with a clean and dry finish. Very flavoursome and versatile as an aperitif or with light foods.

Tasting notes written by Dave Hughes

variety : | 100% Chenin Blanc
winery : Monterosso Wine Estate
winemaker : Orneggio De Franchi
wine of origin : Stellenbosch
analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.4 ta : 6.3 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork



in the vineyard : The Chenin Blanc block is planted on East and South-East facing slopes. The vines are 45 years old and planted in the typical bush vine manner on deep fertile Clovelly soils. This, together with the cool winds off the Atlantic Ocean and excellent sun exposure creates a fruit with a well balanced concentration of acidity and sugar.

Slope type: East and South-East facing

Soil type: Clovelly

Rootstock: Richter 99

Age of vineyards: 45

Irrigation: Overhead sprinkler

Planting Density (vines/ha): 3000

Trellising style: None

Pruning style (spurs/vine): 5 - 8

Yield (tons/ha): 8 - 10

about the harvest: The grapes are hand picked and selected from four different blocks at four different sugar readings. The grapes are hand sorted before the crush and destalked early in the morning for optimum results.

in the cellar : A soft press is used for a gentle juice extraction. Fermentation takes place with selected yeasts at a controlled temperature of 11Å°C and is carefully monitored until the final product is bottled.