

## SylvanVale Chenin Blanc 2004

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The colour is pale straw with a slight green edge. The nose has apricots, sweet pears and an intensity which will increase with age. The palate has a good follow through, a clean crisp acidity balanced between the alcohol and fruit. The wine will age well. The aftertaste lingers with honey and barley sweets. Made from a single block of 25 year old vines behind the hotel.

This delightful Chenin Blanc can be enjoyed with chicken, fish, pastas, salads and light Tapas menu or even simply on its own.

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

**winery** : Sylvanvale Vineyards

**winemaker** : Mark Carmichael-Green

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.0 % vol   **rs** : 5.1 g/l   **pH** : 3.41   **ta** : 6.3 g/l   **so2** : 45 mg/l   **fso2** : 110 mg/l

**type** : White

**pack** : Bottle

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**in the vineyard** : Situation: Devon Valley South East facing slopes looking onto False Bay.

Soil Type: Hutton, Clovelly.

Age: 29 years old

Irrigation: Dry land

Climate: Cool dry summers due to Atlantic Ocean influences, along with cold wet winters.

**about the harvest**: In the cool morning temperatures, the grapes were picked at 23,5 Balling resulting in a harvest of 4 tons/ha. A balanced fruit ripeness, acidity and alcohol after careful pressing and cold fermentation has resulted in this full fruity and complex wine. The wine was bottled early to protect and enhance the wine's fruit and maturation.

