

Welmoed Chenin Blanc 2005

Intensely fruity, with succulent tastes of guavas and clean, fresh citrus fruits.

Suitable for vegetarians but not for vegans. Ideal for all occasions.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Welmoed Winery

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 13.71 % vol rs : 4.25 g/l pH : 3.44 ta : 6.39 g/l

type : White

pack : Bottle

ageing : Drink within two years.

in the vineyard : Yield: 8-10 tons/ha

Type of climate: Dry, hot summers. Wet, cold winters.

in the cellar : Cold fermentation with selected imported yeast in stainless steel tanks. Left on lees post fermentation to allow for development.

