

Seidelberg Chenin Blanc 2005

Veritas 2005 - Silver

From 30 year old vines, this wine shows that world class chenin can be produced in South Africa. We have been awarded SA Champion Chenin (out of 700 wines) for this Chenin Blanc. Rich and full with massive guava and peach flavours beautifully balanced by firm acidity make this one of the best Chenins around.

variety : Chenin Blanc | 100% Chenin Blanc

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.06 % vol rs : 5.1 g/l pH : 3.4 ta : 6.4 g/l va : 0.37 g/l so2 : 187 mg/l fso2 : 47 mg/l

type : White

pack : Bottle

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in the cellar : The grapes for the Seidelberg Chenin Blanc come from oldest producing vineyard on the farm. The block was harvested at 23Â° Balling. After crushing the grapes were pressed softly and left to settle for 24 hours. It was racked and inoculated with a selected yeast strain and fermented until dry in stainless steel tanks. The temperature of the fermentation was maintained between 12 and 14Â°Celcius. The lees was stirred towards the end and after the completion of fermentation. (Approximately once every two weeks). The wine was stabilized prior to bottling on the 7 of June 2005.