

Wildeckrans Chenin Blanc 2005

The grapes are selected from low yielding twenty-six year old vines and harvested early in the morning before sunrise. Lightly oaked for 3 months, this wine is long and lingering on the palate with aromas of peaches, apricots and pineapples. It is an excellent example of a cool climate Chenin Blanc.

We believe there are no rules, experiment to your hearts content. Pasta Dishes Three Cheese Bake Melanzani Assorted Sushi Deep Fried Calamari Fish Chowder Camembert and Blue Cheese Stuffed Mushrooms

variety : Chenin Blanc | 100% Chenin Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 12.5 % vol rs : 3.5 g/l pH : 3.12 ta : 6.96 g/l

type : White

pack : Bottle

ageing : 2 years.

in the vineyard : Area: Bot River, Walker Bay Ward

Soil type: Bokkeveld shale

Age of vines: 26 Years old

Vine density: 3333 Vines per hectare

Yield: 8 tons per hectare

about the harvest: Feb 2005, picked between 20 and 23 degrees balling.

in the cellar : Harvested early in the morning, gently pressed and fermented at 12 degrees centigrade in temperature controlled stainless steel tanks to preserve the clean fruit flavours that are typical of Wildeckrans wines. The wine is lightly oaked for 3 months.

