

Goue Vallei Blanc de Blanc 1999

A very popular dry white wine. The bouquet is rich in ripe tropical fruits. Typical guava flavours are noticeable on the palate. This blend captures the fruitiness of both varieties in a new and exotic taste.

variety : Chenin Blanc | Chenin Blanc, Sauvignon Blanc

winery :

winemaker : Johan Delpont

wine of origin : Olifantsrivier

analysis: alc : 12.5 % vol rs : 1.8 g/l pH : 3.30 ta : 6.5 g/l

type : White

in the vineyard : These quality grapes were grown on sandy loam soil on the highest slopes of the Cedarberg and Olifants River Mountain ranges. Most of these vineyards are on the snow line.

about the harvest: In the southern hemisphere summer lasts from December until the end of February. The grapes are harvested from mid-January until mid-April. Both varieties used for this blend are harvested in the early mornings and late in the day at the end of January to early February.

in the cellar : A blend of 80% Chenin Blanc and 20% Sauvignon Blanc. Cool crushed grapes underwent a three hour skin contact in static drainers before being fermented under controlled conditions of 15°C.

