

## 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 Delport
wine of origin: Olifantsrivier

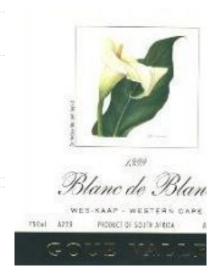
analysis: alc:12.5 % vol rs:1.8 g/l pH:3.30 ta:6.5 g/l

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 hemiphere 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.



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