

## Goue Vallei Chenin Blanc 1999

An enchanting and stylish white wine with an intense fruitiness on the nose and palate. This is a crisp and delicate wine with a perfect balance between residual sugar and acids. An excellent aperitif and ideal companion to fish and white meat.

**variety :** Chenin Blanc | Chenin Blanc

**winery :**

**winemaker :** Johan Delport

**wine of origin :** Olifantsrivier

**analysis :** alc : 13.0 % vol   rs : 1.8 g/l   pH : 3.59   ta : 5.1 g/l

**type :** White

**in the vineyard :** These quality grapes were grown on the cool north-facing slopes of the Cedarberg and the Olifants River Mountain ranges.

**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. Chenin Blanc being an early ripener, these grapes were harvested from late January to early February. This grape variety forms the backbone of the cellars total crop.

**in the cellar :** Cool crushed grapes underwent a three hour skin contact in static drainer before being fermented under controlled conditions at 15Â°C.

