

Stellenbosch Hills Chenin Blanc 2005

Michelangelo Awards 2005 - Silver Medal

Loads of ripe fruit on the nose and palate.

Excellent with Thai or spicy food, salty cheeses & fish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Stellenbosch Hills Wines

winemaker : PG Slabbert

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.9 g/l ta : 7.2 g/l

type : White **style :** Dry

pack : Bottle

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ageing : Enjoy within the next year.

about the harvest: Grapes are picked at 22Â° Balling.

in the cellar : Only the free juice is used to make this wine. We try to make a wine with an abundance of tropical fruit flavours and a hint of sweetness. Therefore the juice is cold fermented at temperature not higher than 12Â°C. After fermentation the wine is sweetened with grape concentrate to the desired sugar content.

