

Goudini Chenin Blanc 2005

Michelangelo International Wine Awards 2005 - Silver

Nose: Upfront and inviting. Clean, fresh, tropical and guava flavours with a hint of grass.

Palate: Medium bodied, fruity and enjoyable. Ripe tropical and guava flavours filling your mouth, well balanced by a refreshing lime-citrus acidity. Taste dry with residual sugar of 5.7 g/l.

Enjoy with fresh summer berries or light lunches and picnics.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Goudini Wines

winemaker : Hennie Hugo

wine of origin : Rawsonville

analysis : alc : 13.1 % vol rs : 5.7 g/l pH : 3.36 ta : 6.0 g/l va : 0.34 g/l so2 : 120 mg/l fso2 : 45 mg/l

type : White

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