

Bobs African Chenin Blanc 2005

Zesty lime aromas allied to fruit salad and ripe melon flavours, lead to a fresh palate and stunningly crisp, lingering aftertaste. This wine provides light and lively easy drinking.

variety : Chenin Blanc | Chenin Blanc

winery :

winemaker :

wine of origin :

analysis : alc : 13.03 % vol rs : 4.0 g/l pH : 3.55 ta : 5.53 g/l

type : White

pack : Bottle

ageing : Maturation potential: 2 - 3 years

in the vineyard : Soil Type: Lime rich/Alluvial

Age of vines: 12 years

Trellising: Three wire Perold trellis

Yield: 12 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - End February 2005

Grape Sugar: 23.5° Balling

Acidity: 6 g/ltr

pH at harvest: 3.3

in the cellar : Fermentation temperature: Cold fermented at 13°C till dry

Method: Grapes destemmed and crushed. Free run and press juice kept separate for settling. Juice cold settled for 24 hours, and clear juice racked off. Inoculation took place.

Wood ageing: None

Total production: 1200 cases

