

Mystery Dry White 2003

Pale straw colour with a green tinge. A nose of rich tropical fruit; summer melon, banana and papaya with a hint of spice. Crisp, clean, bright and full-bodied, with a lusciously lingering aftertaste. Drinking well now.

Serve at 12-15°C. An ideal summer wine to be enjoyed with cold meats and salads; fresh Cape line-fish; sushi; smoked chicken; char-grilled artichokes in olive oil and light, cream-based pastas. The perfect partner for alfresco dining.

variety : Chenin Blanc | 90% Chenin Blanc, 10% Sauvignon Blanc

winery : Mystery Wines

winemaker :

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 5.0 g/l pH : 3.37 ta : 7.6 g/l so2 : 117 mg/l fso2 : 51 mg/l

type : White

pack : Bottle

Veritas 2003 - Bronze

Three stars in TOPS AT SPAR Wine Magazine Chenin Blanc Challenge 2004

Fairbairn Capital Trophy Wine Show 2004 - Bronze

in the vineyard : Wine of origin: Stellenbosch

Single vineyard: No

Organic: No

Yield: 6 to 8 tons per hectare

