

Mystery Melon 2004

Liquid old gold colour. A bouquet of apricots, peach, marmalade, honey and almonds. The sunshine flavours unfold delightfully on the palate with a full, rich mouthfeel.

Serve between 12 and 15°C. Ideal to serve with curry dishes and traditional bobotie. Enjoy with cheeses and patisserie or simply on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mystery Wines

winemaker :

wine of origin : Coastal

analysis : alc : 12.02 % vol rs : 60.8 g/l pH : 3.09 ta : 7.9 g/l so2 : 142 mg/l fso2 : 40 mg/l

type : Dessert

pack : Bottle

ageing : Although drinking superbly now it will continue to develop further in the bottle over the next decade.

in the vineyard : Area: Koelenhof

Soil Type: Decomposed Granite

Age of vines: 25 years old

Trellising: Bush vine

Vine Density: 2700 per hectare

Yield: 5 tonnes per hectare

Irrigation: Yes - drip

about the harvest: Picking date: 12 March 2004

Grape Sugar: 26 °Brix

Acidity: 6.45

pH at harvest: 3.59

in the cellar : The grapes were hand harvested to ensure coolness. The grapes were destemmed and crushed and left to cold soak overnight. Following a long pressing cycle to obtain as much sugar as possible, the grapes were left to start natural fermentation for two days, before a cultured yeast was added to complete the fermentation. The wine was left on the lees for several months prior to fining and filtration before bottling

Fermentation temperature: 15 °C - 18°C

Wood ageing: None

Total production: 250 Cases (12 x 750ml)

