

Phambili Chenin Blanc Chardonnay 2005

Lovely, luscious citrus and tropical fruit, leading into a soft creamy palate. An excellent match with chicken and white meats and wonderfully refreshing on its own.

variety : Chenin Blanc | 45% Chenin Blanc, 45% Chardonnay, 10% Viognier

winery : Wellington Wines

winemaker : Andr   Swanepoel

wine of origin : Wellington

analysis : alc : 13.0 % vol rs : 5.0 g/l pH : 3.3 ta : 6.5 g/l

type : White

pack : Bottle

about the harvest: Grapes were picked at optimum ripeness from about 25  B.

in the cellar : After the crush, the juice was left on the skins for 5 to 8 hours and then pressed. Only free run juice was used and the fermentation temperature was about 13  C.

