

Tier 2 - Hill Station Semi-Sweet 2006

This wine is packed with flavours of honey and dried fruit, rounded off on the palate with sweetness and well integrated acidity. Ideal for easy drinking.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 25.0 g/l **pH** : 3.51 **ta** : 6.4 g/l

type : White

pack : Bottle

ageing : Maturation potential: 2 years

in the vineyard : Soil type: Hutton and Fernwood

Age of vines: 10 - 12 years

Trellising: Bushvines

Yield: 10 - 12 tons/ha

Irrigation: Dry land

about the harvest: Picking date: End February

Grape sugar: 24° Balling

Acidity: 6.9 g/l

pH at harvest: 3.65

in the cellar : Fermentation Temperature: 26 - 28°C

Method: Grapes were destemmed, crushed and pumped into the pneumatic press where skin contact was given for 4 hours. On pressing, the free run juice and press juice were kept separate and cold settled for 18 hours. The crystal clear juice was then racked into another stainless steel fermentation tank and inoculated with yeast. The fermentation temperature started off at 11°C and was allowed to increase to 13°C where it was kept consistent. Fermentation was completed within 3 weeks. The wine was then racked off the lees and stabilized to get it ready for bottling.

Wood ageing: None

