

Stonecross Chenin Blanc/Chardonnay 2005

Swiss International Air Lines Wine Awards 2006 - Bronze

A soft/green appearance with a bright sub-tropical bouquet, ripe peach and fresh fruit flavours. The tropical fruitiness is supported by the creamy texture and delicate hint of spicy oak with a lingering aftertaste.

A superb aperitif, yet enough character to accompany a variety of dishes. Meat: Fried chicken, chicken breast with mango or other fruit. Pickled meat and smoked pork. Fish: Calamari and mussels, poached sole with creamy sauce, sushi. Side dishes: Egg mayonnaise sandwich, cold salads, and potatoes. Cheese: Goat's milk cheese in pastry.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Chardonnay

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.06 % vol

type : White style : Dry body : Light taste : Fruity

pack : Bottle

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ageing : Excellent now, but portrays good development potential.

in the vineyard : **Chenin Blanc**

Rootstock: R99

Clone: 1061A

Plant Date: 1997

Hectares: 16ha

Average Ton/ha: 16 t/ha

Trellising System: 4 wire vertical Perold

Irrigation: Drip

Chardonnay

Rootstock: R99

Clone: None

Plant date: 1996

Hectares: 5.5ha

Average Ton/ha: 13 t/ha

Trellising System: 4 wire vertical Perold

Irrigation: Drip

about the harvest: Grapes were harvested at different stages of ripening.

