wine.co.za
easiest way to buy wine

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 porkFish: Calamari and mussels, poached sole with creamy sauce, sushiSide dishes: Egg mayonnaise sandwich, cold salads, and potatoes.Cheese: Goatâ€™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

Swiss International Air Lines Wine Awards 2006 - Bronze

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.