

Niel Joubert Chenin Blanc 2006

Nose bursting with passion fruit, guava and melon with good dollop of citrus with distinct limey notes. Bright and fresh in the mouth with repeat of all the nose promised. Well rounded and fresh. Brisk, bright, fresh finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.2 ta : 6.1 g/l

type : White **style :** Dry

pack : Bottle

in the vineyard : Age of vines: 18 years

Slope and aspect: South slopes of Simonsberg

Soil: Kroonstad

Trellis type: 3 wire Perold and Bush vines

Pruning: 2 arms 5 spurs per arm

Yield: 6 tons per hectare

Irrigation: Yes

about the harvest: Date: 7 February 2006

Method: Hand harvested

Ripeness: 23.6° Balling

in the cellar : Fermentation (white wines): 17 days @ 13°C

Skin contact: 2 - 4 hours

Barrel maturation: None

