

Niel Joubert Chenin Blanc 2005

Nose bursting with passion fruit, guava and melon and a 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.

Delicious on its own or a great accompaniment to chicken dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.7 g/l pH : 3.6 ta : 5.6 g/l

type : White **style :** Dry

pack : Bottle

ageing : Now.

in the vineyard : Grapes were selected from 17 year old vineyards on the southern slopes of the Simonsberg mountain. The grapes were hand harvested on the 1st of February at 23.6° Balling.

about the harvest: The grapes were hand harvested on the 1st of February at 23.6° Balling.

in the cellar : The wine had 2 - 4 hours of skin contact followed by 17 days of fermentation at 13°C. So as to ensure a young, easy drinking wine, this Chenin Blanc, did not undergo any oak fermentation.

