

Teddy Hall Chenin Blanc 2006

Teddy Hall Chenin blanc is crisp and refreshing. Luscious tropical fruit aromas complement the complex, zesty palate that finishes with a lingering sensation of wild honey.

This versatile grape produces accessible wines and successfully complements a wide variety of cuisine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Teddy Hall Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.15 ta : 7.0 g/l va : 0.28 g/l

type : White

pack : Bottle **closure :** Cork

The 2006 vintage scored 89 points in Stephan Tanzer's International Wine Cellar in March / April 2007 issue.

ageing : Will be showing its best in the first 30 months.

in the vineyard : Soil type: Weathered Table Mountain Sandstone and broken shale

Age of vines: Vines were all planted between 1975 and 1988

Trellising: Bush vines

Yield: 7,4 tons/ha on average

Irrigation: Overhead sprinklers, drip and dryland vineyards

about the harvest: Picking date: From 7 February till 9 March 2006

Grape Sugar: 24,5° Balling

Acidity: 6.9g/l average

ph at Harvest: 3.3

in the cellar : Fermentation temperature: 16°C

Method: Chenin blanc grapes were harvested by hand. The grapes were destemmed and lightly crushed (in a membrane press) and settled in a stainless steel tank. After racking the wine was inoculated with VIN13 yeast and was prevented from undergoing malolactic fermentation to ensure crisp acidity.

