

Ernst & Co. Chenin Blanc 2006

Appearance: The Ernst & Co Chenin Blanc has a pale straw colour.

Nose: The nose is intense and forthcoming with aromas of green pepper, grass and fresh apple.

Palate: The Ernst & Co Chenin Blanc is well balanced with a crisp acidity. This wine has a solid fruit on aftertaste, with a gentle but outspoken finish.

A wine to be enjoyed on its own or with light white meat, fish and tasty salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ernst Gouws and Co

winemaker : Ernst Gouws

wine of origin :

analysis : alc : 12.71 % vol rs : 1.5 g/l pH : 3.2 ta : 5.6 g/l

type : White **style :** Dry

pack : Bottle

in the vineyard : The grapes for the Chenin Blanc come from single vineyard on the wine farm of Ernst & Co in Muldersvlei, Stellenbosch. The vineyard is older than twenty years and cultivated in dry land (no irrigation). A low yield of 8 tons per hectare ensured prominent fruit flavours.

about the harvest: The grapes were harvested at 21 degrees Balling and the juice portrayed the natural terroir of the grapes because flavour instead of chemical analysis was the decisive factor.

in the cellar : The wines were fermented cold with yeast strains specifically selected for the variety. It stayed on the lees for three months before tartrate stabilisation took place and the wine was gently filtered only when bottled, thus the very natural fruit flavours.