

Millers Mile Chenin Blanc 2006

Introduced by tropical flavours, this wine is crisp and fresh on the palate. Beautifully, easy drinking, balanced wine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Klein Parys Vineyards

winemaker : Kosie Miller

wine of origin : Paarl

analysis : **alc** : 13.5 % vol **rs** : 5.0 g/l **pH** : 3.50 **ta** : 5.6 g/l **va** : 0.4 g/l **so2** : 120 mg/l **fso2** : 42-49 mg/l

type : White

in the vineyard : Supplier: Klein Parys Vineyards

Appellation/Origin: Paarl

Age of vines: 7-10 years

Rootstock: Richter 99/110

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 1,2 x 2,0 m

Soil: Deep red, Hutton and Clovelly soil

Climate: Mediterranean, moderately warm summers with cold and wet winters. The area has an annual rainfall of approximately 750 mm

about the harvest: Date: Feb/March

Type: Hand

Yield: 10-12 t/ha

in the cellar : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 12-14°C

Malolactic: Partly

Fining: Bentonite

Filtration: Bulk/Sterile

Stabilisation: Cold

