

Tier 3 - Hill Station Chenin Blanc Reserve 2006

Citrus, limey aromas with ripe melon and fruit salad flavours combine in this fresh Chenin Blanc, delivering a crisp flavoursome finish.

This wine provides light and lively easy drinking when an everyday wine is called for or as a perfect aperitif. Match with light starters, fresh figs, melon and unsmoked ham or chicken.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.55 ta : 6.1 g/l

type : White

pack : Bottle

ageing : Maturation potential: 2 - 3 years

in the vineyard : Soil type: Lime rich / Alluvial

Age of vines: 12 years

Trellising: Three Wire Perold

Yield: 12 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - End February

Grape sugar: 23.5° Balling

Acidity: 6.5 g /l

pH at harvest: 3.3

in the cellar : Fermentation Temperature: Cold fermentation at 13°C - till dry

Method: Grapes destemmed and crushed. Free run and press juice kept separate for settling. Juice cold settled for 24 hours and clear juice racked off and inoculated with yeast.

Wood ageing: None

