

Fantail Vineyards White 2006

The wine is straw yellow in colour with a greenish tint. The nose has a combination of the following flavours; citrus blossoms, lime, granadilla, a bit of grassiness and a touch of flintiness. The palate is crisp, dry with a roundish finish and lingering aftertaste.

This wine will go extremely well with summer salads, grilled fish and chicken dishes, asparagus, etc.

variety : Chenin Blanc | 43% Chenin Blanc, 41% Sauvignon Blanc, 16% Chardonnay

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Coastal

analysis : alc : 13.1 % vol rs : 1.9 g/l pH : 3.49 ta : 6.4 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

