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Mont Destin Chenin Blanc 2005

Heady tropical fruit aromas on the nose which follow through with explosions of passion fruit, pineapple and ripe peaches on the palate. A bit of racy acidity gives this wine backbone and longevity.

variety : Chenin Blanc | 100% Chenin Blanc
winery :
winemaker : Samantha Burgin
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 3.4 g/l **pH :** 3.37 **ta :** 6.3 g/l
type : White
pack : Bottle

ageing : Too be enjoyed right now but can be kept for the next couple of years (not in our house though - it is just too delicious to keep!!!).

about the harvest: The grapes were handpicked at 24Â° Balling and transported to the cellar in small bins.

in the cellar : After destemming and crushing the mash was cooled to 12Â°C. Before pressing there was a 24 hour maceration period. The juice was innoculated with a French yeast and fermentation took 10 days. The wine spent 2 months on the lees and was bottled after fining and cold stabilization.