

Wildeckrans Chenin Blanc 2006

2006 Veritas Awards - Bronze

Lightly oaked for 3 months, this wine has aromas of intense honey blossom, apricot, peaches and green apples with a long grapefruit finish. It is an excellent example of a cool climate Chenin Blanc.

We believe there are no rules, experiment to your hearts content. Pasta Dishes Three Cheese Bake Melanzani Assorted Sushi Deep Fried Calamari Fish Chowder Camembert and Blue Cheese Stuffed Mushrooms

variety : Chenin Blanc | 100% Chenin Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.03 ta : 6.6 g/l

type : White wooded

pack : Bottle closure : Cork

2006 Veritas Awards - Bronze

ageing : 2 years

in the vineyard : Area: Bot River, Walker Bay Ward

Soil type: Bokkeveld shale

Age of vines: 25 Years old

Vine density: 3,333 Vines per hectare

Yield: 8 tons per hectare

about the harvest: The grapes are selected from low yielding twenty-six year old vines and harvested early in the morning before sunrise in February 2006, picked between 20Â° and 23Â° Balling.

