

Tulbagh Winery Chenin Blanc 2006

Colour: Brilliant lemon yellow with strong green tint.

Nose: Charming whiff of apple juice with snatches of warm honey and cinnamon.

Palate: Clean acidity, firm but not harsh complimented by a pleasant lingering aftertaste on the palate.

Honey-basted roast chicken, fresh mussels in cream sauce, quiche and Caesar salad.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 11.68 % vol rs : 1.8 g/l pH : 3.29 ta : 5.8 g/l

type : White

pack : Bottle **closure** : Cork

in the vineyard : The grapes are from thirty year old vineyards on sandy soils.

about the harvest: Harvesting took place by hand on the 13th of February 2006 between 20 and 21Â°B.

in the cellar : After the grapes were crushed, cooled and pressed the juice was transferred to stainless steel tanks. The juice was settled overnight and fermentation took place at 13-14Â°C for 13 days.

