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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 suace, quiche and Ceasar salad.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Tulbagh Winery
winemaker : Carl Allen & ElsabÃ© 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.