

KWV Val du Chane 2004

Chenin Blanc Challenge 2007 - Winner

Nose: Notes of honey and golden delicious apples

Palate: Medium bodied and elegant. Fruit is balanced by tangy acid. Limes, spice and some vegetal character. The finish is long and dry.

Enjoy on its own or with seafood with a butter sauce, smoked fish, chicken and with dishes that are lightly spiced or with creamy sauces.

variety : Chenin Blanc | 100% Chenin Blanc

winery : KWV Classic Collection

winemaker : Tania Joubert

wine of origin : Paarl

analysis : alc : 13.6 % vol rs : 2.2 g/l pH : 3.29 ta : 5.86 g/l

type : White wooded

pack : Bottle **closure :** Cork

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ageing : Drink now or over 5 years.

in the vineyard : Grapes for this wine come from Malmesbury, Somerset West, Stellenbosch and Wellington. The majority of the vines are bush vines between 14 and 35 years old.

The Soils

Malmesbury vineyards â€™ shales

Somerset West â€™ sandstone

Stellenbosch â€™ granite/sandstone

Wellington â€™ granite

about the harvest: The grapes were received and cooled to 10 degrees C.

