

## Indaba Chenin Blanc 2005

Kiwi and melon nuances on the nose, fat mid-palate with lengthy finish. Truly exciting than 2004.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Cape Classics

**winemaker :** Mzokhona Mvemve

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol    rs : 1.92 g/l    pH : 3.5    ta : 6.0 g/l

**type :** White

**ageing :** 2 – 3 years

**in the vineyard :** Soil Type: Hutton & Clovelly

Age of vines: 16 – 26 years

Trellising: 3 wire system

Yield: 2 – 8 ton/ha

Irrigation: Partly drip

**about the harvest:** Picking date: Beginning February

Grape Sugar: 24.8°B

Acidity: 6.7 g/l

pH at harvest: 3.2

Total production: 8888 cases

**in the cellar :** Fermentation temperature: 14°C

100% tank fermented. No malolactic fermentation took place.

Wood ageing: None

