

McGregor Chenin Blanc 2006

The freshness and youth is reflected in the greenish tint of the wine. The flavour is well in balance with the aroma and is crisp, clean & lingering on the aftertaste.

Serve between 8-11Å°C. Enjoy while young with smoked fish, spare ribs, barbecued chicken, mussels in garlic butter or on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : McGregor Winery

winemaker : AndrÅ© Scriven

wine of origin : McGregor

analysis : alc : 12.5 % vol rs : 4.0 g/l pH : 3.35 ta : 7.19 g/l va : 0.35 g/l so2 : 95 mg/l fso2 : 45 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Selected vineyards with a history for good quality grapes. Trellised vines planted on Karoo-soil on the slopes. Grafted predominantly on Richter 99 and 101/14 rootstock. Irrigated on a scientifically planned irrigation program for quality improvement.

about the harvest: Harvested in the morning to keep temperature lower.

