

Brick Road Stellenbosch Chenin Blanc 2006

A crisp and refreshing wine showing lots of tropical fruit aromas which complement the zesty palate, finishing with a lingering sensation of apricots and honeysuckle.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.15 ta : 7.0 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork



ageing : The wine will show its best in the first 30 months.

in the vineyard : These Chenin Blanc vineyards are situated on a cool slope in the prime Koelenhof and Faure area in Stellenbosch. These bush vines were planted on broken shale between 1977 and 1986, and are fully matured.

The conditions for the healthy growth and ripening of the grapes during the growing season (September - December) were ideal. The rainfall during the winter before the vintage, as well as the growing season was average. The rainfall was 660mm for the 2005/2006 season compared to the long-term annual rainfall of 700mm.

about the harvest: The grapes were harvested by hand and were picked from 7 February until 9 March 2006 at an average sugar level of 24,5° Balling.