

Pinehurst Chenin Blanc 2006

This wine shows an abundance of tropical fruit, concentrated papaw and passion fruit. The palate is well balanced with flavours of ripe fig and litchi.

Salads and light meals.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Moreson

winemaker : Hannes Meyer

wine of origin : Franschhoek

analysis : alc : 12.0 % vol rs : 1.8 g/l pH : 3.43 ta : 6.0 g/l va : 0.17 g/l

type : White

pack : Bottle **closure :** Cork

ageing : 1 – 1½ years from Vintage

in the vineyard : For the production of this wine, a variety of fruit were sourced from different sites around the Cape’s coastal region.

about the harvest: Picking date: 2nd and 3rd week February 2006. The grapes were hand picked in small batches of 8tons each.

Grape sugar: 21.0-22.5°B

Acidity: 7g/l at harvest

pH at Harvest: 3.2

Total production: 2500 x 12btl cases

in the cellar : After destemming, cold maceration was allowed for 4-8 hours before pressing to a maximum of 680l/ton. The juice was then cold settled for 72 hours, racked and inoculated with a variety of aromatic yeast strains. Fermentation was done in stainless steel, lasting 21days @ 10°C, the wine was then kept on its gross lees for two months before bottling.

