

Niel Joubert Chenin Blanc 2007

Fruit driven nose with grapefruit, melon, lemon and lees. Well rounded in the mouth with finesse, subtlety and fine balance. Deftly handled oak and delicious now, yet potential to develop in a couple of years.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Niel Joubert Wines

winemaker : Ernst Leicht

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 3.4 g/l pH : 3.34 ta : 5.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Age of vines: 19 years

Slope and aspect: South slopes of Simonsberg

Soil: Kroonstad

Trellis type: 3 wire Perold and Bush vines

Pruning: 2 arms 5 spurs per arm

Irrigation: Yes

about the harvest: Method: Hand harvested

Ripeness: 22.6° Balling

Yield: 6 tons per hectare

