

Teddy Hall Chenin Blanc 2007

Teddy Hall Chenin blanc is a zesty refreshing wine with great balance. Tropical fruit aromas complement the complex, fresh palate that finishes with a lingering sensation of wild honey.

This versatile grape produces accessible wines and successfully complements a wide variety of cuisine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Teddy Hall Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.3 g/l pH : 3.22 ta : 6.9 g/l va : 0.29 g/l

type : White

pack : Bottle **closure :** Cork

The Teddy Hall Chenin blanc 2007 received 3½ stars in the John Platter Wine Guide 2008

ageing : Will be showing its best in the first 30 months after botteling.

in the vineyard : Soil type: Weathered Table Mountain Sandstone and broken shale

Age of vines: Vines were all planted between 1975 and 1988

Trellising: Bush vines

Yield: 7,5 tons/ha on average

Irrigation: Overhead sprinklers, drip and dryland vineyards

about the harvest: Picking date: From 12 February till 23 February 2007

Grape Sugar: 24,4° Balling

Acidity: 6.9g/l average

ph at Harvest: 3.2

