

Zondernaam Chenin Blanc 2006

This wine shows intense stone fruit aromas of white peach and ripe apricots. There are undertones of honeysuckle and a touch of fennel bulb and nettles. It has a full rich palate of stone fruit and honeysuckle with a slight tannic grip, which adds to the structure. The finish is rich and creamy but dry with a beautiful acidity, which gives the wine its great length of finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.35 ta : 5.4 g/l

type : White **taste** : Mineral

pack : Bottle

in the vineyard : The grapes originate from a 31 year old unirrigated bush vine vineyard in Stellenbosch planted on decomposed granitic soils with high gravel content.

about the harvest: The grapes were picked at optimal ripeness on 23 February at 23Â° Balling.

in the cellar : The fruit were destemmed and crushed into a tank for skin contact at 10Â° Celsius for 5 hours before being pressed to tanks for settling. After overnight settling the juice was run to a barrel and a certain percentage of lees was added back. The fermentation commenced with natural yeasts and took three weeks to complete. The wine spent nine months in barrel on the gross lees with regular lees stirring. All barriques were French oak with 19% new and the rest older barrels. The wine did not undergo malolactic fermentation and was bottled in November 2006 after stabilisation and filtration.



TOKARA Wines | Olive Oil

Stellenbosch

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