

Savanha Chenin Blanc 2007

Ripe guava and tropical fruit present on a subtly herbaceous nose. The tropical fruit follows through to a fresh, crisp, approachable palate with a lingering aftertaste.

Serve with fresh tomato, Danish feta and capers pasta topped with pecorino cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Savanha

winemaker : Anton Swarts and cellar master Frans Smit

wine of origin : Western Cape; Worcester

analysis : alc : 12.57 % vol rs : 4.6 g/l pH : 3.4 ta : 5.67 g/l

type : White **taste :** Mineral

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 2 years of harvest.

in the vineyard : Climate

Average temperature: Winter 10°C; Summer 28°C

Annual rainfall: 650 mm

Proximity to ocean: 80-150 km

Soil

Riverbed and Shale

Viticulture

Trellised- and bush vines aged 6-12 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-14 tons per hectare.

about the harvest: The grapes were harvested at 21°-23° Balling,

in the cellar : After harvesting the grapes were de-stemmed, lightly crushed and pressed. The juice from each cultivar fermented separately in stainless steel tanks until dry. Maturation occurred for two months on the primary lees prior to stabilisation and bottling.

