

Swartland Chenin Blanc

Typical tropical guava flavours supported by passion fruit and underlying vanilla flavours. Full and rich on the palate, with a creamy crisp finish.

variety : Chenin Blanc | Chenin Blanc

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : **alc** : 12.21 % vol **rs** : 1.9 g/l **pH** : 3.55 **ta** : 4 g/l **so2** : 110 mg/l **fso2** : 45 mg/l

type : White

pack : Bottle **closure** : Cork

ageing : 1 to 2 years

in the vineyard : Soil: The cultivar is grown on a wide variety of soil types but the premium wines in this product are from the soils of decomposed granite on the cool slopes on the foothills of the Paardeberg.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes. Annual rainfall: 400mm average.

about the harvest: Produced under dry land conditions from bush vines with an average yield of 8 ton/ha. The grapes are harvested by hand at optimum ripeness as determined by the sugar/acid ratio.

