

Stonecross Chenin Blanc/Chardonnay 2007

Fresh lime and citrus aromas of the Chenin Blanc are enhanced by the structure and ripe peach fruit of the Chardonnay.

Chicken breast with mango, Smoked Pork and Greek salad.

variety : Chenin Blanc | 70% Chenin Blanc, 50% Chardonnay

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 13.0 % vol rs : 3.1 g/l pH : 3.57 ta : 5.4 g/l so2 : 167 mg/l fso2 : 43 mg/l

type : White **style** : Dry **body** : Medium

pack : Bottle **closure** : Cork

ageing : 1 - 2 years

in the vineyard : Chenin Blanc

Rootstock: R99

Clone: 1061A

Plant Date: 1990

Hectares: 6.6 ha

Average Ton/Ha: 14 t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Micro

Height above sea level: 236

Direction: N/S

Chardonnay

Rootstock: R99

Clone: n/a

Plant Date: 1996

Hectares: 5.5 ha

Average Ton/Ha: 13 t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip

Height above sea level: 234

Direction: N/S

about the harvest: Grapes were picked at different stages of ripening from 14 - 23 February 2007.

in the cellar : The different components were kept separately before the blend was finalised.

