

MAN Vintners Chenin Blanc 2007

Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality characteristic of our coastal vineyards.

A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.

variety : Chenin Blanc | 100% Chenin Blanc

winery : MAN Family Wines

winemaker : Tyrrel Myburgh

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 6.6 g/l pH : 3.36 ta : 6.95 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Sourced from various vineyards in the Agter-Paarl region. Mostly un-irrigated, older (15 years+), bush-vine (untrellised) vineyards.

Grapes were healthy, with lower alcohol levels than typical. The previous winter was cold with enough rain, while the early summer was mild but dry. Harvest time saw milder temperatures with fewer heat waves, cooler nights and more cooling southern winds than usual. Somewhat windy conditions during the season made for smaller bunches which resulted in concentrated wines. Both white and red wines look very good for this harvest.

about the harvest: The average yield was low at 6.5 tons/ha.

