

## MAN Vintners Chenin Blanc 2006

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

An excellent wine to go with most poultry, fish and salad dishes. A fabulous aperitif for a hot summer afternoon. Serve chilled.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : MAN Family Wines

**winemaker** : Tyrrel Myburgh

**wine of origin** : Western Cape

**analysis** : alc : 14.0 % vol   rs : 6.1 g/l   pH : 3.09   ta : 7.2 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. 2006 was a good year for Chenin Blanc.

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 temperature 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.

**in the cellar** : Only free-run juice (approx 560 litres per ton) used in producing this wine. After settling the must was inoculated and allowed to ferment over 20 days in stainless steel tanks at an average fermentation temperature of 13Â° Centigrade. The wine was left on its lees until bottling.

