

Cape Tranquility White 2008

A fruity white wine with rich aromas on the nose and a elegant round finish on the palate.

Parma ham, smoked salmon, paté, terrines, creamy cheeses. Meat dishes with pork or poultry. Also creamy fish dishes, vegetables bakes, vegetarian grain dishes.

variety : Chenin Blanc | 85% Chenin Blanc, 15% Chardonnay

winery : Pulpit Rock Winery

winemaker : Jaco van der Merwe

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 4.5 g/l pH : 3.69 ta : 6.5 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The average age of the vineyards is 10 years and is all trellised. The average production is 12-13 tons/ha and we have a yield of 645 liters/ton of grapes.

about the harvest: The harvest date is usually from the 2nd week in January to the 2nd week in February. Harvesting is done at night and into the early hours of the morning.

