

Lula Chenin Blanc 2008

Lula Chenin blanc is beautiful balanced with tangy freshness. Soft green aromas of guava and grass. Honeyed notes, ripe pear flavours. Luscious yet brisk fruit with flair. Creamy balanced palate with lovely long finish.

Serve with a streaming mussel pot with lemongrass and chilli.

variety : Chenin Blanc | 100% Chenin Blanc

winery :

winemaker : Eleonor Visser

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.73 ta : 6.1 g/l va : 0.45 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Will be showing its best in the first 36 months after bottling.

in the vineyard : Soil type: Clay-gravel

Age of vines: 15-20 years

Trellising: 2 wire trellis

Yield: 8-10 t/ha

Irrigation: Overhead sprinklers when needed

about the harvest: Picking date: 25 March 08

Grape Sugar: 24.4 balling

Acidity: 6.5g/L

ph at Harvest: 3.5

