

## McGregor Chenin Blanc 2008

The freshness and youth is reflected in the greenish tint of the wine. Lively prominent fruity guava and green herb flavours with a hint of lime welcome you. The flavour on the palate is well in balance with the aroma and is crisp, clean and lingering on the aftertaste.

Serve between 8Å° - 11Å° C. Enjoy while young with smoked fish, spare ribs, barbecued chicken, mussels in garlic butter or on its own.

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

**winery :** McGregor Winery

**winemaker :** Andr   Scriven

**wine of origin :** McGregor

**analysis :** alc : 12.3 % vol    rs : 2.6 g/l    pH : 3.1    ta : 7.7 g/l    va : 0.4 g/l    so2 : 150 mg/l    fso2 : 46 mg/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Selected vineyards with a history for good quality grapes. Trellised vines planted on Karoo-soil on the slopes. Grafted predominantly on Richter 99 and 101/14 rootstock. Irrigated on a scientifically planned irrigation program for quality improvement.

**about the harvest:** Date: Early February

Type: Machine & Hand

Yield: 15 tons/ha; 4.5kg/vine

Sugar: 21.5Å° B

pH: 3.34

TA: 6.7 g/l

**in the cellar :** Harvested in the morning to keep temperature lower. After destemming and crushing, it's cooled down to 15Å° C. Only free-run juice is used and left to settle overnight for clarification. Racking the clear juice to a fermentation tank where it's inoculated with select yeast. Cold fermentation to capture flavours and freshness. After fermentation great care is taken to preserve flavours and freshness before bottling.

