

Tulbagh Winery Chenin Blanc 2008

Colour: Brilliant lemon yellow with strong green tint.

Nose: Charming whiff of apple juice with snatches of warm honey and cinnamon.

Palate: Clean acidity, firm but not harsh complimented by a pleasant lingering aftertaste on the palate.

Honey-basted roast chicken, fresh mussels in cream sauce, quiche and Caesar salad.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Tulbagh Winery

winemaker : Carl Allen & Elsab? le Roux

wine of origin : Tulbagh

analysis : alc : 11.68 % vol rs : 1.8 g/l pH : 3.29 ta : 5.8 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

in the vineyard : The grapes are from thirty year old vineyards on sandy soils.

about the harvest: Harvesting took place by hand on the 13th of February 2008 between 20 and 21°C.

