

Pearly Bay Chenin / Chardonnay 2008

This light, easy drinking wine has floral and lime aromas complimented by hints of passion flower. The wine is fresh and fruity with a lingering aftertaste.

A summer wine to be enjoyed on its own or with picnic fare - bread, cheese and salad.

variety : Chenin Blanc | Chenin Blanc, Chardonnay

winery : Pearly Bay

winemaker : The Winemaking Team

wine of origin : Paarl

analysis : alc : 12.0 % vol rs : 5.18 g/l pH : 3.52 ta : 5.78 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Enjoy in its prime.

in the vineyard :

About the area: South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

Vintage conditions: Slow ripening conditions resulted in a later than usual start to the 2008 harvest. The cool and wet conditions during the 2007 winter period resulted in small berries with concentrated flavours. Slow ripening ensured slow sugar and phenolic development creating high expectations of the 2008 harvest.

about the harvest: Harvest date: February

in the cellar : The Chenin Blanc and Chardonnay grapes for this wine come from specially chosen vineyards in the Western Cape region of South Africa. The grapes were crushed and fermented separately. The resulting wines were then blended together and bottled.

