

Sonata Chenin Blanc 2008

Pale straw colour with aromas of gentle ripe tropical fruit on the nose. Further soft white fruits such as peaches and pears create layers on a delightful fruity and attractive nose. This is an easy-to-drink, uncomplicated wine for every use. The soft acidity is appealing and easy on the palate, with good fruit expression on the mid-palate and a light yet firm, crisp finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 0-5 g/l pH : 3.20 ta : 5.5 g/l va : 0.17 g/l so2 : 105 mg/l fso2 : 45 mg/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : **Soil:** Alluvial, Scali, Hutton, Clovelly and Kroonstad.

Growing Climate/Vintage Conditions: Cool ocean breeze; aspect for morning sun.

about the harvest: **Date of harvest:** February

Type of harvest: Hand harvested in the morning

in the cellar : **Method:** 6 - 24 hours skin contact, free run only

Fermentation temperature: 12° C

Length: 30 days, no wood

Malolactic: None

