

## Africa Ifula Chenin Blanc/Sauvignon Blanc 2008

Pale straw colour. The nose shows gentle, ripe tropical fruit aromas, like papaya, mangoes and a hint of banana. Further soft, white fruits such as peaches and pears create layers on a delightful, fruity and attractive nose. The palate enters softly, with the fruit following through to the finish. The soft acidity is appealing and easy on the palate. Good fruit expression on the mid-palate with a light yet firm crisp finish.

**variety :** Chenin Blanc | 80% Chenin Blanc, 20% Sauvignon 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    **wooded**

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

**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 harvest in the morning.

**in the cellar :** Method: 6 - 24 hours skin contact, free run juice only.  
Fermentation Temperature: 12° C  
Length: 30 days. Extended lees contact, wooded component in small French barrels added to the blend. No malolactic fermentation.

