

Sixty 40 Chenin / Sauvignon Blanc

A well-balanced off-dry wine combining the fresh citrus of Sauvignon Blanc and the tropical flavours of Chenin Blanc.

Delicious on its own or with white meat dishes.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Sauvignon Blanc

winery : Boland Cellar

winemaker : Bernard Smuts

wine of origin : Coastal

analysis : alc : 11.76 % vol rs : 10.9 g/l pH : 3.40 ta : 6.1 g/l

type : White **style :** Off Dry

pack : Bottle **closure :** Cork

in the vineyard :

Average age of vine: Chenin Blanc - 9 - 27 years, Sauvignon Blanc - 6 years

Climatic region: Paardeberg, Drakenstein & Durbanville

Yield: Chenin Blanc - 9 tons per hectare, Sauvignon Blanc - 8 tons per hectare

Soils: Chenin Blanc - duplex soil and granite origin, Sauvignon Blanc - Swartland soil form

Altitude: 180 - 220m above sea level

Trellis: Chenin Blanc - single wire, 4 wire hedge & bushvine, Sauvignon Blanc - 5 wire hedge

Pruning: Spur Pruned

about the harvest:

All grapes were handpicked.

Chenin Blanc - Mid February to Mid March

Sauvignon Blanc - Beginning to mid February