

Kleinbosch Chenin Blanc/Chardonnay

Light straw with green hues. A myriad of flavours ranging from sweet and sour to tropical fruits, to the well known guava and pineapple skin characters. Some well integrated creaminess and candied honey characters from the yeast and oak maturation. The aftertaste is dominated by the tropical fruit and crisp dry acidity, resulting in a rich concentrated style.

A beautiful food wine that will compliment seafood such as oysters through to tuna steaks, fruit and white cheese platters. Serve chilled.

variety : Chenin Blanc | Blend

winery : Kleinbosch

winemaker : Kim Mylne MW

wine of origin :

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.42 ta : 6.1 g/l

pack : Bottle

ageing : To be enjoyed within 12 to 18 months of vintage.

in the cellar : A blend of 65% Chenin Blanc and 35% Chardonnay. Individual vineyards were searched out within the Wellington wine region with the emphasis being on fully ripe, clean, healthy fruit. A total of six different sites were used with each being picked at individual times in the cool of the morning and quickly delivered to the winery. Each component was pressed and cold settled before using an array of selected yeasts. 45% of the wines were influenced with both high grade French and American oak during fermentation. Following fermentation, the wines were blended at a ratio to maintain the consistent style and then allowed to mature further on yeast lees, to add an extra dimension of flavour and freshness.

