wine.co.za
easiest way to buy wine

Teddy Hall 'Summer Moments' Chenin blanc 2009

A zesty refreshing wine with great balance. Guava, pineapple and quince aromas complement the lively, fresh yet complex palate that finishes with a lingering sensation of tropical fruit and wild honey.

Chenin blanc is one of the most versatile grapes around. It produces accessible wines which in turn successfully complement a wide variety of food flavours.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Teddy Hall Wines
winemaker : Teddy Hall
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 5.0 g/l **pH :** 3.3 **ta :** 6.5 g/l **va :** 0.37 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

In March 2011 Steve Tanzer scored the Teddy Hall Summer Moments Chenin blanc 2009 89(±) points.

Gary Vaynerchuck scoring the same wine, 88 points on Wine Library TV episode 842, and in

Wine Spectator 15 September 2010 it was James Molesworth's pick of the day under $15 with a score of 88.

The 2006 vintage scored 89 points in Stephan Tanzer's International Wine Cellar in March/April 2007 issue.

The 2005 vintage Teddy Hall Chenin blanc received 88 points in Wine Spectator on the 30th November 2005 and also nominated in Wine Spectator June 2006, as top value for money.

ageing : This wine will show its best in the first 30 months after bottling.

in the vineyard : Bush vines planted between 1975 and 1988 provided a yield of around 7.1 tons of grapes per hectare. The soil is predominantly weathered Table Mountain sandstone and broken shale. There is a combination of dry land vineyard and vines which are irrigated by means of drippers and also overhead sprinklers.

about the harvest: The vineyards were picked mid-February - from 19 February to 26 February specifically. At that time the average grape sugar was measured at 24.7° Balling while the acidity was 6.9g/l on average. The pH at harvest was 3.2.

in the cellar : To avoid any undesirable phenolic elements, the grapes were given a very soft pressing (0.5 bars for the technophiles!) and the juice left in tank to settle overnight. It was inoculated with Vin 13 yeast and cold fermented to ensure that as many aromatic qualities as possible were retained. The wine then spent a few months in stainless steel tanks - on its lees - before being cold stabilized, filtered and finally bottled.