

SylvanVale Old Vine Chenin Blanc 2008

2007 International Wine & Spirit Competition - Bronze Medal

The colour is pale translucent with a slight green tint. The nose is fresh and yet complex with a melange of apricots, tropical fruits and a hint of wood, which will continue to entice with age. The complexity of nose follows through on to the palate. The wine is clean and well balanced with a soothing creaminess balancing the enticing acidity.

variety : Chenin Blanc | Chenin Blanc 100%

winery : Sylvanvale Vineyards

winemaker : Mark Carmichael-Green

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 1.1 g/l pH : 3.33 ta : 6.0 g/l va : 0.53 g/l so2 :
117 mg/l fso2 : 53 mg/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Screwcap

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