

Kleinbosch Chenin Blanc/Sauvignon Blanc

Green straw colour. Initial concentrated lift of ripe tropical fruit and melon aromas and well integrated with some herbaceous pyrozone characters of the Sauvignon Blanc. Medium to full flavoured in intensity.

Demonstrating the strength of blending these two varieties, the Sauvignon Blanc component not only adds its own dimension within the flavour spectrum, but helps to lift and support the broader Chenin Blanc flavours. The palate finishes sharply with a crisp clean acidity.

Matches well with a wide range of fish and shell fish dishes but is full flavoured and versatile enough to be a wonderful partner to a plate of fresh asparagus. Serve chilled.

variety : Chenin Blanc | Blend

winery : Kleinbosch

winemaker : Kim Mylne MW

wine of origin :

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.4 ta : 6.2 g/l

pack : Bottle

ageing : Enjoy the fresh flavours by drinking within 12 months of vintage.

in the cellar : A blend of 60% Chenin Blanc and 40% Sauvignon Blanc. Two individual vineyards were monitored for optimum flavour maturity and picked in the early morning coolness. The grapes were destemmed, with the Sauvignon Blanc receiving a small amount of skin contact before pressing, and the juices were then cold settled and racked after 48 hours. Specially designated yeasts were used to retain and enhance individual varietal characteristics. Following completion of fermentation to dryness, the blend was assembled and received two months on fine yeast lees before filtration.

