

Savanha Sun Chenin Blanc 2008

Ripe guava and tropical fruit present on the nose. Tropical fruit follow through to the palate. A fresh, crisp, approachable wine with a lingering aftertaste.

Serve with fresh tomato, Danish feta and capers pasta topped with pecorino cheese.

variety : Chenin Blanc | Chenin Blanc

winery : Savanha

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 12.62 % vol rs : 4.6 g/l pH : 3.4 ta : 5.80 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : Enjoy now, or within 2 years of harvest.

about the harvest: The grapes were harvested at 21-23 degrees brix, de-stemmed, gently crushed and pressed. The juice fermented in stainless steel tanks at 12-15 degrees celsius until dry. Maturation occurred for two months on the primary lees prior to stabilisation and bottling.

