

Wildeckrans Chenin Blanc 2008

A sophisticated wine with multi-layered complexity of Cape gooseberry and tangerine, which follows through to a lingering lime and grapefruit finish.

Pasta Dishes Assorted Sushi Deep Fried Calamari Fish Chowder We believe there are no rules, experiment to your hearts content.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Wildeckrans Wine Estate

winemaker : William Wilkinson

wine of origin : Overberg

analysis : alc : 13 % vol rs : 1.1 g/l pH : 3.49 ta : 5.3 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : 2 years

in the vineyard : Area: Bot River, Walker Bay Ward

Soil type: Bokkeveld shale

Age of vines: 26 Years old

Vine density: 3,333 Vines per hectare

about the harvest: Harvested in February 2008, picked between 20° and 23° Balling.

Yield: 8 tons per hectare

in the cellar : Harvested early in the morning, gently pressed and fermented at 12° centigrade in temperature controlled stainless steel tanks to preserve the clean fruit flavours that are typical of Wildeckrans wines.

