

## Pulpit Rock Brink Family Chenin Blanc 2009

A dry white wine with a distinctive green tint in colour. Tropical aromas dominate on the nose which gives the wine richness in flavours. On the palate the experience is a full, round wine with enough acidity to ensure crispness

Creamy Fish dishes, vegetable bakes, vegetarian grain dishes.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Pulpit Rock Winery

**winemaker :** Jaco van der Merwe

**wine of origin :** Swartland

**analysis :** alc : 13.5 % vol   rs : 2.8 g/l   pH : 3.18   ta : 6.8 g/l

**type :** White   **style :** Dry

**pack :** Bottle   **closure :** Screwcap

Pulpit Rock Brink Family Chenin Blanc 2009 won Wine Magazine 2010 best value award.

**in the vineyard :** The average age of these vines is 10-11 years old and they are all trellised. The production is on average 13 tons/ha. Supplementary irrigation is done through the growing season.

**about the harvest:** Harvesting is done at night for the simple reason to receive the grapes at low temperatures to capture the maximum fruit. The harvest usually starts in the second last week of January and stretches until mid February.

**in the cellar :** Fermentation takes place at low temperatures (12° - 14°C). After fermentation the wine is kept on its fine lees for 2-3 months before stabilisation.

