

Seidelberg Chenin Blanc 2009

Rich pineapple and guava aromas on the nose with creamy citrus flavours on the palate and notes of apple blossom on the finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.55 % vol rs : 5.7 g/l pH : 3.44 ta : 6.1 g/l va : 0.60 g/l fso2 : 26 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The grapes for Seidelberg Chenin Blanc come from the oldest producing vineyard on the farm. The season was very cool except for the hot spell during January.

about the harvest: Grapes were harvested at 24° Balling. 2009 harvest was extremely interesting and unpredictable with heat waves, cold spells and rain. It promises to be a good harvest with beautiful wines.

in the cellar : After crushing the grapes were pressed softly and left to settle for 24 hours. It was racked and inoculated with IOCB 2000 and fermented until dry in stainless steel tanks. The temperature of the fermentation was maintained between 14° - 16° Celcius. The lees was stirred towards the end and after the completion of fermentation (approximately once every 2 weeks).

