

## Anglo American Vin De Florence 1999

The wine shows very attractive fruit flavours, e.g. lime, muscat and green apples. These are complemented by a lovely balance between grape acidity and residual sugar.  
Serve well chilled (8-12°C). Enjoyable on its own or with Thai / Chinese or Cape Malay food.

**variety :** Chenin Blanc | 55% Chenin Blanc, 8% Semillon, 21% Rhine Riesling, 16% Muscat d'Alexandrie

**winery :**

**winemaker :**

**wine of origin :**

**analysis :** alc : 12.5 % vol    rs : 9.1 g/l    pH : 3.30    ta : 6.4 g/l

**type :** White

**ageing :** Drink over next two years.

**in the cellar :** Composition:

Chenin Blanc 55%

Semillon 8%

Rhine Riesling 21%

Muscat d'Alexandrie 16%

**Vineyards:**

Sourced from selected vineyards in the Stellenbosch and Durbanville areas.

**Winemaking:**

Winemaking is aimed at preserving the primary fruit flavours of each variety. Selected yeasts are used, no skin/lees contact is employed and the wine is bottled early.