

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.