

McGregor Chenin Blanc 2009

The freshness and youth is reflected in the greenish tint of the wine. Lively prominent fruity guava and green herb flavours with a hint of lime welcome you. The flavour on the palate is well in balance with the aroma and is crisp, clean and lingering on the aftertaste.

Serve between 8Â° - 11Â° C. Enjoy while young with smoked fish, spare ribs, barbecued chicken, mussels in garlic butter or on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : McGregor Winery

winemaker : Andr   Scriven

wine of origin : McGregor

analysis : **alc** : 12.5 % vol **rs** : 2.6 g/l **pH** : 3.1 **ta** : 7.7 g/l **va** : 0.4 g/l **so2** : 150 mg/l **fso2** : 46 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : Selected vineyards with a history for good quality grapes. Trellised vines planted on Karoo-soil on the slopes. Grafted predominantly on Richter 99 and 101/14 rootstock. Irrigated on a scientifically planned irrigation program for quality improvement.

about the harvest: Date: Early February

Type: Machine & Hand

Yield: 15 tons/ha; 4.5kg/vine

Sugar: 21.5Â° B

pH: 3.34

TA: 6.7 g/l

in the cellar : Harvested in the morning to keep temperature lower. After destemming and crushing, it's cooled down to 15Â° C. Only free-run juice is used and left to settle overnight for clarification. Racking the clear juice to a fermentation tank where it's inoculated with select yeast. Cold fermentation to capture flavours and freshness. After fermentation great care is taken to preserve flavours and freshness before bottling.