

De Krans Chenin Blanc 2008

A full-flavoured wine with honeyed summer fruit flavours, and a well-integrated creamy aftertaste. Best drunk within the next 2-3 years for the best combination of freshness and complexity. Serve chilled 10° - 12° C. Superb with poultry, spicy Oriental dishes and salads

variety : Chenin Blanc | 100% Chenin Blanc

winery : De Krans Wines

winemaker : Boets & Stroebel Nel

wine of origin : Calitzdorp

analysis : alc : 13.8 % vol rs : 3.33 g/l pH : 3.5 ta : 5.5 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : Low production. Poor clay soils.

about the harvest: Grapes harvested before hot days later in February. Left on lees for 3 months. Unwooded