

Eagle Crest Chenin Blanc / Chardonnay / Viognier 2009

Colour: In the glass a brilliant light yellow colour with slightly greener highlights.

Palate: The tropical guava aroma and crisp acidity of the Chenin combined with the full, creamy palate and whiff of citrus derived from Chardonnay, and the delicate aroma of fresh mangoes from Viognier, makes this a perfectly balanced wine that satisfies the senses.

This deliciously fruity wine can be enjoyed at any time on its own or as an ideal accompaniment to fish, chicken, salads and light pasta dishes.

variety : Chenin Blanc | 53% Chenin Blanc, 30% Chardonnay, 17% Viognier

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : alc : 13.95 % vol rs : 2.3 g/l pH : 3.38 ta : 6.01 g/l va : 0.9 g/l so2 : 150 mg/l fso2 : 60 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

International Wine Challenge 2010: Silver Medal

ageing : Drink now or over the next 18 months.

in the vineyard : Warm, dry summers and cold, wet winters. Limited irrigation, mainly dry land, bush vine vineyards.

in the cellar : Normal cold fermentation where after the wine is left on the lees until blending.

