

Windmeul Chenin Blanc 2010

The wine is lively, fresh and fruity with the guava nose typical of this varietal very evident on the nose and palate. Well balanced and crisp, this is an easy drinking wine at its best when youthful and zesty.

This wine will perfectly complement sunny salads, fish and white meats.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Windmeul Cellar

winemaker : Pierre Vienings

wine of origin : Paarl

analysis : alc : 13.8 % vol rs : 1.9 g/l pH : 3.43 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

Santam Agriculture Paarl Chenin Challenge 2010 - Winner.

in the vineyard : Good showers in late autumn were followed by lower than average rainfall during the winter period. A late Summer gave us better fruit-acids before the sugars started to rise.

Our Chenin vines are between 25 and 40 years old and yield between 407 tons/ha. They are planted on east facing slopes in well-drained stony and shale soils.

