

Arabella Chenin Blanc 2010

Yellow, lime green colour. Guava with hints of fresh straw on nose. Rich, racy and full on middle palate with great finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Arabella Wines

winemaker : Stephen de Wet

wine of origin : Robertson

analysis : alc : 13.00 % vol rs : 1.3 g/l pH : 3.11 ta : 6.5 g/l va : 0.33 g/l so2 : 91 mg/l fso2 : 43 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Soil Types

The vineyards are planted on the floor of what was, many millions of years ago, a great inland lake. Evidence of this lake can be seen in the massive water washed boulders. As the rainfall declined the lake dried up leaving a deposit of calcareous silt many meters thick. The drying of the soil and the effect of the elements cured the top layer of this calcareous silt into rock hard calcium carbonate. At first it was thought that these soils were only suitable for pastures as the roots of orchards and vineyards could not penetrate the calcium carbonate. The era of the big machine, which could rip through the hard calcium carbonate to a depth of 1.5 meters to access the calcareous silt underneath, changed this perception. Vineyards now flourish and produce wonderful wine where there once was arid veldt. A near perfect viticultural terroir has been created where man can manipulate conditions as he sees fit.

Growing Season Growing Data (October – April)

Rainfall: 333.7mm

Mean Maximum Temperatures: 24.95°C

Mean Minimum Temperatures: 10.27°C

Vine Age: 3-10 years

Pruning Regime: Cordon/Spur Pruned, Vertical Shoot Positioning

