

Mont Destin Chenin Blanc 2009

Unwooded with a rich, voluptuous weighty nose of apricots with freshly whipped farm cream. Also a hint of almonds and a orange zestiness on the lingering finish.

variety : Chenin Blanc | 100% Chenin Blanc 2006

winery :

winemaker : Samantha Buergin

wine of origin : Stellenbosch

analysis : alc : 13.76 % vol rs : 1.4 g/l pH : 3.58 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

about the harvest: These Stellenbosch grapes were hand-picked and delivered to the cellar in small lug boxes.

in the cellar : After destemming and crushing the mash was cooled to 12° C. The mash underwent a 24 hour maceration period to add extra complexity. After a gentle press, the Chenin Blanc juice was inoculated with the finest French yeast and fermentation took about 10 days. The wine spent six months on the lees and was bottled after fining and cold stabilization.

