

Alexanderfontein Chenin Blanc 2010

Colour: Light in colour.

Aroma: Fruit aromas with guava being prominent.

Flavour: Fruity, smooth with well balanced acidity.

Finish: Balanced with a long and rewarding aftertaste.

General: This is an unwooded Chenin Blanc that was planted in ideal terroir, cool climate, high altitude and close proximity to the sea.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin :

analysis : alc : 12.92 % vol rs : 1.8 g/l pH : 3.3 ta : 6.0 g/l

type : White

pack : Bottle **size :** 0 **closure :** Cork

ageing : Optimum drinkability: 2010 - 2011

about the harvest: Handpicked at 22.5°B the grapes had plenty of natural acidity in the juice and were also showing strong varietal character.

Harvest date: March 2010

in the cellar : After slow cold fermentation, the wine was racked off the lees immediately to ensure freshness in the wine and on the palate.

Bottling date: June 2010

