

Pulpit Rock Brink Family Chenin Blanc 2010

A fresh wine with a distinctive tropical, crisp acidity and a mouthfeel with a lingering aftertaste.

Creamy Fish Served with fresh summer salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Pulpit Rock Winery

winemaker : Jaco van der Merwe

wine of origin : Swartland

analysis : **alc** : 13.2 % vol **rs** : 2.4 g/l **pH** : 3.54 **ta** : 6.4 g/l

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

pack : Bottle **closure** : Screwcap

Pulpit Rock Brink Family Chenin Blanc 2009 won Wine Magazine 2010 best value award.

ageing : Enjoy now or drink within 2 years after bottling.

in the vineyard : The average age of these vines is 10-11 years old and they are all trellised. The production is on average 13 tons/ha. Supplementary irrigation is done through the growing season.

about the harvest : Harvesting is done at night for the simple reason to receive the grapes at low temperatures to capture the maximum fruit. The harvest usually starts in the second last week of January and stretches until mid February.

in the cellar : Fermentation takes place at low temperatures (12° - 14°C). After fermentation the wine is kept on its fine lees for 2-3 months before stabilisation.

