

Indalo Chenin Blanc 2008

Colour: Light straw with green tint.

Bouquet: Ripe tropical with underlying lemon, vanilla.

Palate: Full tropical with creamy aftertaste with lingering crisp finish.

Enjoy with grilled smoked haddock, white fish in a delicate creamy sauce, fishcakes and avocado and calamari salad.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : alc : 13.96 % vol rs : 3.1 g/l pH : 3.29 ta : 6.53 g/l va : 0.44 g/l so2 :
143 mg/l fso2 : 44 mg/l

type : White **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

2½ Stars - Wine Magazine 2010

3½ Stars - John Platter 2010

3½ Stars - Wine Magazine, Best Value top 10 - 2009

Bronze medal - Decanter World Wine Awards 2009

ageing : Drink now or over the next 3 years.

in the vineyard : Vintage Conditions: Temperate climate with limited irrigation, mainly dry land, bush vines.

in the cellar : Fermentation

Time, Temp and Method

Cold fermentation and left on the lees until bottling.

40% new barrel fermented.

