

Bonaire Chenin Blanc 2010

This wine displays a fresh and vibrant combination of tropical fruit, summer melon, green apple and hints of grapefruit that tantalize the nose. The fruit driven palate is crisp, well-structured and refreshing with a well balanced acidity that gives a balanced palate which is supple and lingering.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bonaire

winemaker : _

wine of origin : Coastal Region

analysis : alc : 13.78 % vol rs : 2.4 g/l pH : 3.62 ta : 5.53 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Terroir: Lower North facing slopes

Soil: Decomposed Granite

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture:

Yield: 9t/ha

Trellising: 3-wire hedge

Age of vines: 10 years

Irrigation: Drip

about the harvest: The grapes were night harvested at full ripeness.

in the cellar : By using dry ice through crushing and destemming we managed to capture all the crisp cool climate and varietal flavours.

After 4 hours of skin contact, the fruit was pressed and left to settle over a period of 24 - 36 hours. There after the wine was racked to stainless steel tanks and inoculated selective yeast. Fermentation was finished after 3 weeks and the wine was blended and stabilized.

