

Vondeling Petit Blanc 2010

Subtle capsicum freshness is supported by an intense floral and tropical fruit bouquet with underlying minerality. The nose is complex and intriguing with multiple layers. On the palate the abundance of fruit is matched by a creamy mid-palate with a fresh finish that lingers and lingers, setting the perfect background for the next sip.

Seared salmon on wasabi mash; crostini with a tomato, avocado and olive oil salsa; grilled camembert with cured meats and biscuits.

variety : Chenin Blanc | 50% Chenin Blanc, 30% Viognier, 20% Chardonnay

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin : Paardeberg Mountain

analysis : alc : 13.5 % vol rs : 4.0 g/l pH : 3.4 ta : 5.9 g/l so2 : 120 mg/l fso2 : 31 mg/l

type : White

pack : Bottle **closure :** Cork

4 Stars - John Platter

in the vineyard : Old Chenin Blanc vineyards are planted in well weathered granite derived soils on South facing slopes. They add complexity and structure to the younger and intensely aromatic Viognier and Chardonnay blocks, which are planted in more alluvial soils lower in the valley.

The older vineyards have achieved a superior balance over the years and rigorous green harvesting and suckering is implemented in the younger vineyards. This ensures a low crop level of 6 - 8tons per hectare.

about the harvest: All the fruit is picked according to taste at an optimum ripeness, ranging from 21 - 24° Balling.

Yield: 6 - 8t/ha

Grapes are picked only in the cool, early hours of the morning and are then packed into a cold room to be chilled down further. Processing is done the following day.

in the cellar : The grapes are destemmed directly into the press, thereby eliminating pumping of the mash and preventing the extraction of undesirable phenolics or astringency. By not crushing the berries the wines retain superior natural acidity and pH. A low pH is an essential factor in the age ability of a wine. All free run juice and press juice are kept separate from each other and treated differently according to their individual character.

The wines are all fermented in small stainless steel tanks and are 100% unwooded. This helps promote a refreshing, fruit-driven palate.

After fermentation the wines are matured on the yeast lees for a further 7 months, after which the blend is assembled and allowed to settle for another month before bottling.

