

Naude White 2008

White blends have been my passion for some time now! This has been a journey to find a perfect balance between Old World complexity and elegance vs New World fruit and structure. I use Chenin, Sauvignon and Semillon to achieve this fine balance. This blend consists of 6 components each vinified individually to enhance the best of a given vintage. Nose - peach, pineapple and lime. Palate - full bodied ripe fruit which is well integrated with the wood. The fruit components like peach (Chenin Blanc) and pineapple (Semillon) that is the building block of the wine ends in a refreshing lime/citrus (Sauvignon Blanc) finish.

variety : Chenin Blanc | 55% Chenin Blanc 20% Semillon 25% Sauvignon Blanc

winery : Adoro Wines - CLOSED

winemaker : Ian Naudé

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 3.5 g/l pH : 3.36 ta : 6.2 g/l fso2 : 343 mg/l

type : White **wooded**

pack : Bottle **closure :** Cork

John Platter 4½ stars

"A sophisticated blend... Far more flavour than one would expect for 11.5% alcohol." Jancis Robinson, Financial Times

in the cellar : **Wood:** Part of the Chenin Blanc and Semillon was fermented in new French oak barrels for 3 weeks.

