

Re'Mogo Chenin Blanc 2010

This wine is intense with lime, quince and lush tropical fruit flavours. It has a delicate pineapple aroma and a clean, brisk scrumptious finish.

This wine can be enjoyed on its own or with seafoods, salads or pasta dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : ReMogo Holdings Limited

winemaker : Louwtjie Vlok

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 23.87 g/l pH : 3.82 ta : 5.28 g/l va : 0.38 g/l so2 : 124 mg/l

type : White **style :** Off Dry **body :** Soft **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : 100% Chenin Blanc bush vine planted on Ferricreel under drip irrigation. The vine is planted on Loam Sand and broken granite with an east-west row direction. It is managed as dry land and sprinkled once towards the end of November or at the beginning of December. The vines yield approximately 7 ton/ha.

about the harvest: The grapes are harvested at 23 degrees B, and fermented with Vin7, Vin13 and NT116 yeast inoculant.