

Meerendal Chenin Blanc Natural Sweet 2008

The wine has a brilliant straw yellow colour and an abundance of tropical and citrus flavours, with rich hints of honey, dried fruit and spices.

The perfect wine for your favourite dessert! We suggest crème brulee, or fruit desserts with mango, pineapple and black cherries. Or the French way to start the meal with Foie gras. Or else enjoy it on its own - beautifully chilled and served in a tall glass.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Meerendal

winemaker : Liza Goodwin

wine of origin : Durbanville

analysis : alc : 12.1 % vol rs : 123.5 g/l pH : 4.01 ta : 9.4 g/l so2 : 207 mg/l fso2 : 38 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : CLIMATE: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. SOIL: Oakleaf

about the harvest: The stems of some bunches were twisted when the sugar content reached 20 °Balling and the bunches were left for the berries to dry partially.

in the cellar : The 2008 vintage also provided us with a fair amount of Botrytis Cinerea - Noble Rot - that developed on the berries. Final picking by hand took place at 39 °Balling with a yield of about one Ton/Ha. The juice and skins were given 12 hours skin contact and then pressed. Natural fermentation in third fill 225- litre French oak barrels took 28 days, with regular stirring once a day. Fermentation stopped naturally at 12% A/V. The wine was removed from the barrels, stabilized and bottled in an imported 375ml bottle. . Hand harvested from a portion of the 26 - year old dry land Chenin Blanc vineyards.

