

## Stonecross Chenin Blanc/Chardonnay 2010

Fresh lime and citrus aromas of the Chenin Blanc are enhanced by the structure and ripe peach fruit of the Chardonnay.

Chicken breast with mango, Smoked Pork and Greek salad.

**variety** : Chenin Blanc | 80% Chenin Blanc, 20% Chardonnay

**winery** : Deetlefs Estate

**winemaker** : Ilze van Dijk

**wine of origin** : Rawsonville

**analysis** : alc : 12.5 % vol rs : 4.6 g/l pH : 3.26 ta : 6.18 g/l

**type** : White **style** : Dry **body** : Medium

**pack** : Bottle **closure** : Cork

**ageing** : 1 - 2 years

### **in the vineyard** : Chenin Blanc

Rootstock: R99

Clone: 1061A

Plant Date: 1990

Hectares: 6.6 ha

Trellising System: 4 wire vertical Perold

Irrigation System: Micro

Height above sea level: 236

Direction: N/S

### **Chardonnay**

Rootstock: R99

Clone: n/a

Plant Date: 1996

Hectares: 5.5 ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip

Height above sea level: 234

Direction: N/S

**about the harvest**: Grapes were picked at different stages of ripening from 15 February 2010 - 13 March 2010

