

## Savanha Sun Chenin Blanc 2010

Straw pale in colour with a green hue. Ripe guava and tropical fruit present on the nose. The tropical fruit follows through to the palate, where it is joined by a medley of green and yellow flavours. A fresh, crisp, approachable wine with a lingering aftertaste.

Serve with fresh tomato, Danish feta and capers pasta topped with pecorino cheese or well-chilled.

**variety :** Chenin Blanc | Chenin Blanc

**winery :** Savanha

**winemaker :** Anton Swarts

**wine of origin :** Western Cape

**analysis :** alc : 13 % vol   rs : 4 g/l   pH : 3.23   ta : 5.6 g/l

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

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

**ageing :** Enjoy now, or within 2 years of harvest.

**in the vineyard :** Trellised and bush vines aged 7-15 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-14 tons per hectare.

### about the harvest:

Grapes harvested by hand from selected vineyard blocks. Grapes received at cellar, destemmed, slightly crushed and pressed.

The juice of the individual block selections (some kept separate and some blended) are fermented dry in stainless steel tanks at ±12-15°C.

Only the best tanks are selected for the final preparation of the blend. Maturation occurred on the fine lees for two months prior to preparation for bottling.

