

Savanha Sun Chenin Blanc 2009

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 : 3 - 4 g/l pH : 3.48 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 : Western Cape, grapes were sourced mainly from the Slanghoek and Botha ward in the Breedekloof area within the Western Cape. Trellised- and bush vines aged 6-14 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-14 tons per hectare.

about the harvest:

The grapes were harvested at $\pm 24^\circ$ Brix, de-stemmed, lightly crushed and pressed. The juice fermented in stainless steel tanks at $\pm 12 - 15^\circ\text{C}$ until dry. Maturation occurred for two months on the primary lees prior to stabilisation and bottling.

