

D'Vine Chenin Blanc / Sauvignon Blanc 2010

Bouquet: Strong tropical flavours.

Palate: Lots of fruit and guava on the palate

This wine goes well with white meat dishes and vegetarian dishes. Chicken salads and green vegetables is also perfect for this white blend. Serve chilled.

variety : Chenin Blanc | 50% Chenin Blanc; 50% Sauvignon Blanc

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : alc : 12.57 % vol rs : 8.7 g/l pH : 3.29 ta : 6.25 g/l va : 0.34 g/l so2 :
126 mg/l fso2 : 45 mg/l

type : White

pack : Bottle **closure :** Screwcap

ageing : Drink Now.

in the vineyard : Vintage Conditions: Temperate climate with limited irrigation, mainly dry land, bush vines.

about the harvest: Harvested at optimum ripeness at 23° Balling.

in the cellar : **Fermentation: Time, Temp and Method**

Grapes were destemmed, crushed and cooled. The free run juices are fermented at 13° C. Different tanks are blended to obtain the optimum bouquet and pallet.

Post Blending: Treatment

Filtered and stored in stainless steel tanks till bottling.

