

Stonecross Chenin Blanc/Chardonnay 2011

Wine has light lemon yellow colour. Aromas of grapefruit, lime, melon, ripe bananas and apricots are dominant. The wine has a clean entry with good balance on the mid palate. The finish is long and lingering with nice zippy acidity

Chicken breast with mango, Smoked Pork and Greek salad.

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

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Western Cape

analysis : alc : 12.47 % vol rs : 1.9 g/l pH : 3.39 ta : 5.9 g/l va : 0.41 g/l so2 : 113 mg/l fso2 : 33 mg/l

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

pack : Bottle **closure :** Screwcap

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 2011 - 13 March 2011

in the cellar : Each block of grapes was intensely monitored to determine optimum ripeness and so ensuring a wine with a fresh and fruity character unique to both varietals. The varietals were kept separately on fine lees until blending occurred.

