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Teddy Hall Sybrand Mankadan Chenin Blanc 2010

A zesty refreshing wine with great balance. Summer fruit, hint of vanilla and peach fruit aromas complement the lively, fresh yet complex palate that finishes with a lingering sensation of tropical fruit and wild honey.

Chenin blanc is one of the most versatile grapes around. It produces accessible wines which in turn successfully complement a wide variety of food flavours. Try this with Seafood, Chicken, pork or pasta dishes.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Teddy Hall Wines
winemaker : Teddy Hall
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 4 g/l **pH :** 3.4 **ta :** 6.7 g/l **va :** 0.45 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

ageing : This wine will show its best in the first 3 years after bottling.

in the vineyard : Bush vines planted between 1975 and 1988 provided a yield of around 6 tons of grapes per hectare. The soil is predominantly weathered Table Mountain sandstone and broken shale. There is a combination of dry land vineyard and vines which are irrigated by means of drippers and also overhead sprinklers.

about the harvest: The vineyards were picked from 9 February to 24 February. At that time the average grape sugar was measured at 24.6° Balling while the acidity was 6.9g/l on average.

in the cellar : To avoid any undesirable phenolic elements, the grapes were given a very soft pressing (0.5 bars for the technophiles!) and the juice left in tank to settle overnight. About 5% of the wine go into French oak barrels. The tank portion was inoculated with Vin 13 yeast and cold fermented to ensure that as many aromatic qualities as possible were retained. The wine then spent a few months in stainless steel tanks and barrel - on its lees - before being put together, cold stabilized, filtered and finally bottled.