

MAN Vintners Chenin Blanc 2011

Tropical fruit, guava and apple aromas. The bold sweet citrus flavours are backed by refreshing acidity and minerality, a characteristic of our coastal vineyards.

A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.

variety : Chenin Blanc | 100% Chenin Blanc

winery : MAN Family Wines

winemaker : Michelle Rhodes

wine of origin : Agter-Paarl

analysis : alc : 13.5 % vol rs : 4.8 g/l pH : 3.29 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : We source our chenin from various vineyards in the Agter-Paarl region. These un-irrigated, older (10 - 35 yr old), bush-vine (untrellised) vineyards produce low yields of 6,5 tons/ha.

Vintage conditions: The 2011 vintage in the Agter-Paarl region was a dry vintage, with virtually no rain throughout the growing season. Strong winds in November 2010 led to a smaller crop than average, and early heat in January 2011 caused faster ripening for a very early harvest. Overall the whites were very aromatic and showed typical varietal characteristics.

about the harvest: Ideal ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Good winter rains in 2009 kept vineyards healthy throughout summer. Overall quality of grapes looks very good indeed.

in the cellar : Only free-run juice was used in producing this wine. After settling the must was inoculated and allowed to ferment over 20 days in stainless steel tanks at an average fermentation temperature of 13° centigrade. The wine was left on its lees for 3 ½ months until bottling for richer and fuller mouth-feel.

