

M-A-N Family Wines Cuveé V Chenin Blanc 2011

Tropical fruit, ripe pineapple, syrupy peaches and sweet citrus aromas and flavours are backed by a refreshing acidity and minerality characteristic of our coastal vineyards. Don't be fooled by the sweetness as this is a versatile food wine.

Will go with most fish, aromatic curry and poultry dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.

variety : Chenin Blanc | 100% Chenin Blanc

winery : MAN Family Wines

winemaker : _

wine of origin : Agter-Paarl

analysis : **alc** : 12.5 % vol **rs** : 28.0 g/l **pH** : 3.1 **ta** : 7.5 g/l

type : White **style** : Semi Sweet **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : 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.

Sourced from vineyards in the Agter-Paarl region.

in the cellar : Only free-run juice used in producing this wine. After settling the must was inoculated and allowed to ferment in stainless steel tanks at an average fermentation temperature of 13° centigrade. The fermentation was stopped at the desired sugar level to ensure a slightly lower alcohol and fresh natural acidity.

