

Kasteelberg Chenin Blanc 2010

This oak-matured Chenin Blanc is a voluptuous wine with lovely nutty and light buttery flavours well balanced by a floral perfume on the nose. The style is rich and ripe and well-structured to result in an elegant wine, ideally suited to complement suave dinners.

Well chilled to turn any occasion festive.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Groupe LFE South Africa

winemaker : Eric Saayman

wine of origin : Swartland

analysis : alc : 13.14 % vol rs : 3.4 g/l pH : 3.46 ta : 6.7 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : "Wine of Origin": Swartland

Cellar: Riebeek Wine Cellar, Riebeek Kasteel

Viticulturist: Hanno van Schalkwyk

Vineyard: Bush Vines

about the harvest: Harvested early in February at an average of 24.5° Balling. Only free run juice were used

Yield: 8t/ha

in the cellar : After settling the juice was racked into new and used 400 and 500 liter French Oak barrels Natural fermentation, after fermentation wine was left on the lease for 12 months prior to bottling.

