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Welmoed Chenin Blanc 2011

Intensely fruity, pale straw colour with succulent tastes of guava and clean fresh citrus fruits with a crisp finish. Easy drinking wine style and can be enjoyed for any occasion.

Serve with smoked salmon and cream cheese salad, or smoked snoek paté.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Welmoed Winery
winemaker : Stefan Smit
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 3.6 g/l **pH :** 3.32 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **closure :** Screwcap

ageing : Enjoy now or within the next two years.

in the vineyard : Grapes are sourced from the Stellenbosch region, mainly from bush vines on hillside slopes, yielding very concentrated and complex tropical flavours. Vineyard blocks are chosen prior to harvest season. Mediterranean climate with weathered granite soil type.

about the harvest: Fruit is harvested at optimum ripeness of 22° - 24° B.

in the cellar : After harvesting the grapes were given minimum skin contact and two days of settling of juice prior to fermentation. Fermentation takes place in stainless steel tank at temperatures of 13° - 15° C. After primary fermentation, wine is kept on its primary fermentation lees for two months which will add to the boldness and complexity of the pallet. No wood treatment.