

Fairhills 1962 Chenin Blanc 2010

Pale straw in colour. This wine opens creamy aromas, complex with rich citrus, pineapples and vanilla. Rich and creamy on the palate with a long finish.

Excellent for picnics and lively dinners. Complements seafood, chicken, veal and pasta.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Origin Wine

winemaker : Alain Cajoux

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.75 g/l pH : 3.22 ta : 6.65 g/l va : 0.35 g/l so2 : 113 mg/l fso2 : 40 mg/l

type : White **style** : Dry **body** : Full

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Appellation: Stellenbosch

Area planted: 54 ha

Age of vines: 15 years

Rootstock: Richter 99

Clone: CY7

Trellis system: 3 Wire

Irrigation: Yes

Vine density: 3200 vines/ha

Soil: Hutton & Clay and granite

Climate: Mediterranean

about the harvest: Date: Early February

Type: Handpicked

Yield: 7 ton/ha

in the cellar : Crushing/Destemming: Gentle Destalking

Tanks (type): Stainless Steel

Fermentation protocole (vessel, temp, du ration): Maintained fermentation temperature at 14 - 17°C

Yeast Strain: EC-118 / D47

Malolactic (y/n): No

Lees contact / battonage: Yes for 4 months

Barrel ageing (oak type, % of blend, duration): Yes, 30% of French oak

Or other method of oak maturation (chips etc.): French wood medium toast

Fining: Bentonite

Filtration: Kieselguhr

Stabilisation: Cold at -4°C

