

Meander Chenin Blanc / Colombard 2011

Green fig & citrus aromas. Fresh aromas carry through to the palate. Lemony flavours on the aftertaste.

Serve chilled. Enjoy in summer with grilled fish, oysters and light meals.

variety : Chenin Blanc | 55% Chenin Blanc, 45% Colombard

winery : uniWines Vineyards

winemaker : Nicolaas Rust

wine of origin : Breedekloof

analysis : **alc** : 12.7 % vol **rs** : 1.4 g/l **pH** : 3.59 **ta** : 5.5 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Screwcap

ageing : Ready for immediate enjoyment.

in the vineyard : Appellation: Breedekloof South Africa

Age of Vines: 10 years

Root Stock: R99

Trellis System: Four wire extended Perold

Soil Type: Shallow wet duplex

Irrigation: Micro irrigation

about the harvest: Type: Hand picked (early morning)

Yield: 12 tons

Date: End February

Sugar: 21°B

in the cellar : Destemmed and crushed, skin contact, clean juice fermentation.

Cold Fermentation @ 10 - 12°C

Tanks: Stainless Steel



uniWines Vineyards

Breedekloof

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