

Ankerman Chenin Blanc / Chardonnay 2011

Tropical guava aroma and crisp acidity of the Chenin Blanc combined with the full richness on the palate of citrus derived from Chardonnay.

Serve chilled. A good companion to almost all food. Perfect with oysters, grilled fish and creamy chicken.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Chardonnay

winery : uniWines Vineyards

winemaker : Nicolaas Rust

wine of origin : Breedekloof

analysis : alc : 12.78 % vol rs : 1.4 g/l pH : 3.59 ta : 5.3 g/l

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

TrellisSystem: Four wire extended Perold

Soil Type: Shallow wet duplex

Irrigation: Micro irrigation

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

Yield: 12 tons

Date: Mid February

Sugar: 21 - 23°B

in the cellar : Destemmed and crushed, settling, clean juice cold fermentation.

Cold fermentation @ 10 - 12 °C

Tanks: Stainless steel



uniWines Vineyards

Breedekloof

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www.uniwines.co.za