

The Belief Chenin Blanc 2011 (Fair Trade)

Flavour profiles vary between ripe apple and pear, melon and creamy notes, balanced by a crisp acidity.

variety : Chenin Blanc | 100% Chenin Blanc

winery :

winemaker : Thembi Tobie / Heidi Dietstein

wine of origin : Coastal

analysis : alc : 12.89 % vol rs : 2.2 g/l pH : 3.24 ta : 6.38 g/l va : 0.42 g/l so2 :
136 mg/l fso2 : 46 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The core of our grape supply is from select vineyards in the Paarl Region. In the New World almost everyone can theoretically claim superior terroir since there is no regulation over the claim. We prefer to focus on the merits of what we call "regionality". The Chenin Blanc vineyards are mostly bush vines with no irrigation. We prefer to plant on red gravelly soils with good moisture retention capability, although we also find the decomposed granite characteristics of the Paardeberg mountain slopes to deliver structural finesse and minerality. Other plantings that are spread over most of the Paarl region allow for further diversity.

about the harvest: Production varies between vineyards, but on the average 6 - 9 tons/ha is harvested. Grapes are mostly hand harvested.