

Savanha Frieda's Vine Chenin Blanc / Viognier 2010

The wine shows aromas of tropical fruit on the nose with subtle hints of peach and apricot. Well-balanced wine, palate shows lively fruit, good acidity and a long, mouthwatering finish.

Apricot chicken potjie or sweet and sour chicken kebabs roasted on an open flame with butternut and blue cheese salad on the side.

variety : Chenin Blanc | Chenin Blanc, Viognier

winery : Savanha

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.27 g/l pH : 3.39 ta : 5.85 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Climate

Temperature: Winter 10 °C; Summer 26°C

Annual Rainfall: 40 mm - 200mm

Proximity to Ocean: 60 km

Soil

Well drained ancient riverbeds and alluvial soils to decomposed granite from mountain foothills

Viticulture

Vines aged 5 - 15 years yielded the grapes for this wine.

Production

±10 - 14 tons per hectare

about the harvest: Grapes harvested by hand from selected vineyard blocks.

in the cellar : Grapes received at cellar, de-stemmed, slightly crushed and pressed.

The juice of the individual block selections (some kept separate and some blended) are fermented dry in stainless steel tanks at ±12 - 15°B.

