

Vondeling Petit Blanc 2011

An abundant capsicum and flinty freshness is well balanced by an intoxicating floral bouquet of peach blossoms and rose petals. Tightly grouped tropical flavours abound on the palate, while the wine has a long smooth finish.

Prawn risotto, lobster, soft cheeses and sunshine.

variety : Chenin Blanc | 70% Chenin Blanc, 20% Viognier, 10% Chardonnay

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin : Paardeberg Mountain

analysis : alc : 12.85 % vol rs : 4.1 g/l pH : 3.46 ta : 6 g/l so2 : 1.1 mg/l fso2 : 33 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Old Chenin Blanc vineyards are planted in well weathered granite derived soils on South facing slopes. They add complexity and structure to the younger and intensely aromatic Viognier and Chardonnay blocks, which are planted in more alluvial soils lower in the valley.

The older Chenin Blanc vineyards have achieved a superior balance over the years and as such the wine form these vine from the base for this blend. It adds structure, weight, fullness and reliability to this complex blend. Crop levels vary from 6 to 10tons per hectare. All grapes are picked according to taste at an optimum ripeness, between 21 and 24°B.

about the harvest: Grapes are picked only in the cool, early hours of the morning and are then packed into a cold room to be chilled down further. Processing is done the following day.

in the cellar : The grapes are destemmed directly into the press, thereby eliminating pumping of the mash and preventing the extraction of undesirable phenolics or astringency. By not crushing the berries prior to juice extraction, the wines retain superior natural acidity and pH. A low pH is an essential factor in the age ability of a wine.

The wines are all fermented in small stainless steel tanks and are 100% unwooded. This helps promote a refreshing, fruit-driven palate.

After fermentation the wines are matured on the yeast lees for a further 6 months, after which the blend is assembled and allowed to settle for another month before bottling.

