

De Krans Chenin Blanc 2011

A full-flavoured wine with honeyed summer fruit flavours, and a well-integrated creamy aftertaste.

Serve chilled 10 - 12°C. Superb with poultry, spicy oriental dishes and salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : De Krans Wines

winemaker : Boets & Stroebel Nel

wine of origin : Calitzdorp

analysis : alc : 13.0 % vol rs : 3.5 g/l ta : 5.6 g/l

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

pack : Bottle **closure :** Screwcap

Champion Chenin Blanc at Klein Karoo Young Wine Show 2010

Silver Medal at Southern Cape Bottled Wine Show

John Platter Wine Guide: 3 Stars

ageing : Best drunk within the next 2 - 3 years for the best combination of freshness and complexity.

in the vineyard : Low production. Poor clay soils.

about the harvest: Grapes harvested before hot days later in March.

in the cellar : Left on lees for 2 months. Unwooded.

