

## Die Krans Chenin Blanc 1999

A full flavoured wine with honeyed summer fruit flavours, rounded by subtle touches of oak maturation. Best drunk within the next 2 to 3 years, for the best combination for freshness and complexity. Serve at room temperature 16 to 20 degrees C, with desserts, nuts and dried fruit or enjoy a chilled glass on its own.

variety: Chenin Blanc | Chenin Blanc

winery: De Krans Wines

winemaker: Boets and Stroebel Nel

wine of origin: Calitzdorp

**analysis**: **alc**:13.0 % vol **rs**:2.50 g/l **ta**:5.95 g/l

type: White

ageing: Mature for next 2 - 3 years.

in the cellar: Fruity, well-balanced white wine, made from selected grapes.

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