

De Trafford Chenin Blanc Four V NV

An appealing pale yellow colour.

The nose shows dried apricots, honey, nuts and damp hay with some spicy oak. Shows wonderful nutty richness without losing fruit core, developing with great interest in the glass. More Rhone Valley than Loire with thick appealing texture. A long, clean, dry finish.

Versatile food wine - excellent with rich fish and seafood dishes, as well as most subtle white meats or simply on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : De Trafford Wines

winemaker : David Trafford

wine of origin : Stellenbosch

analysis : **alc** : 14.68 % vol **rs** : 4.9 g/l **pH** : 3.59 **ta** : 5.5 g/l **va** : 0.88 g/l **so2** : 26 mg/l **fso2** : 96 mg/l

type : White **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : Probably best on release, but should last several years without developing much.

in the vineyard : All grapes sourced from the same blocks of old low yielding vines – between 25 and 40 years old – in the Stellenbosch / Helderberg area. Keerweder, Post House and Bredell. Decomposed granite soils with good moisture retention, unirrigated or lightly irrigated at varaison. Yields between 3 & 7 tons /hectare.