

Jean Daneel Signature Chenin Blanc 2010

Tones of lime, lemon skin, honeysuckle, baked apples, ripe pineapple and dried apricots, which shows in the acidity of the wine. Rich and creamy pallet with a complex fruity aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Jean Daneel Wines

winemaker : Jean Daneel

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.5 g/l pH : 3.34 ta : 5.7 g/l

type : White **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : For the 2009 vintage, grapes were sourced from Stellenbosch and Perdeberg. Each area gives different flavours and components to the total blend due to the difference in soil and climate.

in the cellar : The wine was left in the barrel for 12 months like previous vintages with regular stirring of the lees in the early months to give the wine more complexity. 20% new French oak is used.