

## Leeuwenkuil Family Reserve White 2011

Peach, melon, citrus, mineral flint and vanilla; well rounded, mouth-filling, lingering ripe aftertaste.

**variety :** Chenin Blanc | 50% Chenin Blanc, 20% Roussannr, 16% Grenache Blanc, 10% Clairette, 4% Verdelho

**winery :** Leeuwenkuil Family Vineyards

**winemaker :** Inge Terblanche

**wine of origin :** Swartland and Agter Paarl

**analysis :** **alc :** 13.5 % vol **rs :** 6.0 g/l **ta :** 6.6 g/l

**type :** White **style :** Off Dry **taste :** Fruity **wooded**

**pack :** Bottle **closure :** Cork

### **in the vineyard :** Soil

Three main types; decomposed granite, Malmesbury schale, decomposed Table Mountain schale.

**in the cellar :** Natural ferments in a mix of 5000 litre FO casks, 500 litre barrels and stainless steel (each cultivar treaded individually to create different components). Kept on lees for 6 months until blending and prepping for bottling.