

Essay Chenin Blanc Viognier 2011

This is a medium-bodied white made from South Africa's classic white variety, Chenin Blanc. The Chenin Blanc gives the wine its fruit salad, guava and melon aromas and a refreshing acidity. Some sur lie on the lees for a few months adds to the complexity and body. A touch of aromatic Viognier complements the fruit structure with some floral hints.

This wine is perfect on its own as an aperitif on the porch on a hot summer's day. Chenin Blanc pairs well with a wide range of foods, especially Asian curries, fish dishes and summer salads.

variety : Chenin Blanc | Chenin Blanc with a touch of Viognier

winery : MAN Family Wines

winemaker : .

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.0 g/l pH : 3.45 ta : 6.9 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Vintage conditions

The 2011 vintage in the Agter-Paarl region was a dry vintage, with virtually no rain throughout the growing season. Strong winds in November 2010 led to a smaller crop than average, and early heat in January 2011 caused faster ripening for a very early harvest. Overall the whites were very aromatic and showed typical varietal characteristics.

Grape source: Perdeberg region of Agter-Paarl

Grapes from several premium vineyards, mostly situated in the Agter-Paarl area.

in the cellar : Mostly-free-run chenin blanc used for this wine. The wine was cold-fermented over 20 days in stainless steel tanks. A splash of viognier was added for a touch of richness and spice. Fined and filtered before bottling.

