

Unsung Hero Chenin Blanc 2011

Upfront tropical fruit, ripe pineapple, melon, peaches and honey flavours on the nose. Full and juicy palate with layers of ripe tropical fruit complemented by a long clean and crisp aftertaste.

Good company for Alfresco lunches. Also great with grilled chicken or fish, rich pasta dishes and spicy food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Origin Wine

winemaker : Alain Cajoux

wine of origin : Western Cape

analysis : **alc** : 13.24 % vol **rs** : 4.66 g/l **pH** : 3.34 **ta** : 6.2 g/l **va** : 0.45 g/l **so2** : 105 mg/l **fso2** : 45 mg/l

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

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Area planted: 54 ha

Age of vines: 16 years

Rootstock: Richter 99

Clone: CY7

Trellis system: 3 Wire

Irrigation: Yes

Vine density: 3200 vines/ha

Soil: Hutton & Clay and granite

Climate: Coastal

about the harvest : Date: End February - Mid March

Type: Handpicked

Yield: 8 - 9 ton/ha

in the cellar : Crushing/Destemming: Gentle Destalking

Tanks (type): Stainless steel

Fermentation protocole (vessel, temp, du ration): Maintained fermentation temperature at 14 - 17°C

Yeast Strain: EC-118 / D47

Malolactic (y/n): No

Lees contact / battonage: Yes for 5 months

Barrel ageing (oak type, % of blend, duration): Yes 35% of French oak

Fining: Bentonite

Filtration: Kieselguhr

Stabilisation: Cold at -4°C

