

Wildeckrans Barrel Selection Osiris Chenin Blanc 2010

An elegant example of a cool climate Chenin Blanc. A golden glow with a pale straw shine on the eye. Slightly citrusy, showing subtle peach with the warm undertones of almond on the nose. This follows through to a voluptuous finish of apricot, vanilla and grapefruit with a suggestion of honey.

This Chenin will compliment various dishes: from orange infused duck confit to lemon infused Norwegian salmon.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Wildeckrans Wine Estate

winemaker : William Wilkinson

wine of origin : Bot River

analysis : alc : 14.5 % vol rs : 4.2 g/l pH : 3.5 ta : 6.6 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

about the harvest: Early morning harvest from 30 year old vines. Handpicked at 25° balling.

in the cellar : Only free run juice was used. Fermented in French oak 300 litre / 400 litre barrels.

