

Windmeul Chenin Blanc 2012

Eye: Pale straw-yellow color, clean and shiny
Nose: Good tropical fruit on the nose
Palate: Good acidity, lingering fruit on the aftertaste.

Fresh garden salads, smoked chicken or turkey, mango salsa

variety : Chenin Blanc | 100% Chenin Blanc

winery : Windmeul Cellar

winemaker : Liani Theunissen

wine of origin : Paarl

analysis : alc : 13.11 % vol rs : 3.5 g/l pH : 3.42 ta : 5.9 g/l so2 : 127 mg/l

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

pack : Bottle **closure** : Cork

2012 Winemakers' Choice Awards - Diamond

2012 Veritas Wine Awards - Gold Medal

ageing : Not suitable for ageing, enjoy young.

about the harvest: Mainly by hand. Harvested in late January to early March

in the cellar : Grapes carefully crushed, careful control of temperature during fermentation in stainless steel tanks.

Ageing: Young wine, no ageing

Closure: Synthetic cork

