

## 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

