

Obikwa Chenin Blanc 2011

Colour: Brilliant with tinges of green.

Bouquet: Fruity and floral aromas on the nose.

Taste: Crisp and fruity with a lingering finish.

This wine can be enjoyed on its own or with poultry and pasta dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Obikwa Wines

winemaker : Michael Bucholz / Elize Coetzee

wine of origin : Western Cape

analysis : alc : 12.19 % vol rs : 5.89 g/l pH : 3.38 ta : 6.51 g/l

type : White **style** : Off Dry **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : **The Vineyards (Viticulturist: Annelie Viljoen)**

The grapes were sourced from a selection of vineyards in the Paarl and Worcester areas, planted at 130m to 180m above sea level, between 1970 and 1988.

about the harvest: The 100% Chenin Blanc grapes were harvested by hand at 21° Balling.

in the cellar : In the cellar, the juice was briefly kept on the skins before being fermented at 13°C for 14 days.

