

De Forellen Christina 2000

The 1998 Christina has a beautiful deep straw colour with a greenish tint. On the nose there are a complexity of fruit aromas such as dried apricot, green apple, ripe quince as well as a dusty butterscotch. On the palate there are flavours of butterscotch, lemon and ripe quince. The 2000 Christina is a medium-bodied wine that can be enjoyed chilled.

variety : Pinot Blanc | Pinot Blanc

winery : Lourensford Wine Estate

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 12.97 % vol rs : 1.0 g/l pH : 3.15 ta : 6.2 g/l va : 0.16 g/l so2 : 108 mg/l fso2 : 49 mg/l

type : White



about the harvest: The 2000 Christina is made from Pinot Blanc grapes, a rare variety in South Africa. The grapes were picked on 3rd of February at 23Â° Balling and bunch-pressed

in the cellar : The juice was settled in stainless steel tanks for 48 hours. The clear juice was pumped to another tank and fermented at 15Â°C. The fermentation process took about 14 days. After fermentation, the wine was sulphured and left to settle. The wine was then protein and tartrate stabilised before it was filtered and bottled in April 2000. The wines were bottle matured for 8 months prior to release