

Obikwa Chenin Blanc 2012

Colour: Brilliant with tinges of green.

Bouquet: Fruity and floral with lots of guava aromas on the nose.

Taste: Crisp and fruity with a lingering finish.

It is a lively, fruity and fresh, easy drinking wine that 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 : 11.68 % vol rs : 5.89 g/l pH : 3.37 ta : 6.47 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 Chenin Blanc grapes were harvested by hand from the end of January till the end of February at 21°- 23° Balling.

in the cellar : Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

In the cellar, the juice was taken off the skins immediately, settled overnight and then racked again, before being fermented at 13°C.

