

Tulbagh Winery Colombard / Chenin Blanc 2012

Colour: A bright lemon with a green tint.

Nose: Kiwi aroma on the nose.

Palate: Green tropical flavours on the palate with a hint of lingering fruit punch aftertaste

Food Suggestions: To be enjoyed with fresh summer salads, seafood, lightly-spiced white meats or on its own.

variety: Colombard | 60% Colombard, 40% Chenin Blanc

winery: Tulbagh Winery

winemaker: Naude Bruwer/Helena Neethling

wine of origin: Tulbagh

analysis: alc: 12.01 % vol rs: 8.70 g/l pH: 3.45 ta: 6.06 g/l va: .36 g/l so2: 90.47 mg/l fso2: 38.5 mg/l

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

pack: Bottle **closure:** Screwcap

about the harvest: The grapes were harvested at optimum ripeness to ensure the best cultivar and fruit flavours. The Chenin Blanc was harvested end of January and the Colombard was harvested middle of February.

