

Druk My Niet C68 Chenin Blanc 2012

The Wine is made from vineyards that were planted in 1968. The vineyards were meticulously worked by hand to ensure optimum health of every vine. Minimalistic wine making ensured pure fruit expression right through to the bottle.

The wine can be paired with a variety of dishes like tropical fruits, fresh fish, biltong / blue cheese salad and chicken with Moroccan spices.

variety : Chenin Blanc | 85% Chenin Blanc, 7.5% Novelle, 7.5% Viognier

winery : Druk My Niet

winemaker : Abraham de Klerk

wine of origin : Paarl / Wellington

analysis : alc : 12.00 % vol rs : 1.2 g/l pH : 3.54 ta : 5.2 g/l

type : White **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Terroir:

Decomposed Granite with subsoil clay layers.

in the cellar : Rigoress hand sorting of berries. Open fermentation with punch downs. 6 Months in traditional futs de chene with minimal intervention to let the energy of the Terroir come to life.

