

## Post House Chenin Blanc 2011

---

Nose offers peach, citrus and liquorice. Rich and full bodied palate with delicate flavours of tropical fruit, orange and a minerals. Soft round entry finishing with a long and full mouth feel. A hint of sweetness Perception of sweetness from lees contact and fruit.

Serve chilled, and enjoy with pears and blue cheese, pasta, mushroom risotto, line fish, chicken or duck with orange, pork chop casserole, and seafood pasta.

---

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Post House Vineyards

**winemaker :** .

**wine of origin :**

**analysis :** alc : 14.2 % vol    rs : 3.1 g/l    pH : 3.46    ta : 5.5 g/l    so2 : 80 mg/l    fso2 : 25 mg/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Cork

---

**ageing :** Maturation potential up to 6 years.