

## Meander Chenin Blanc Colombard 2012

Green fig & citrus aromas. Fresh aromas carry through to the palate. Lemony flavours on the aftertaste

Serve chilled. Enjoy in summer with grilled fish, oysters and light meals

**variety** : Chenin Blanc | 55% Chenin Blanc, 45% Colombard

**winery** : uniWines Vineyards

**winemaker** : Nicolaas Rust

**wine of origin** : Breedekloof

**analysis** : **alc** : 13.5 % vol **rs** : 2.1 g/l **pH** : 3.35 **ta** : 5.8 g/l

**type** : White **style** : Dry **taste** : Fruity

**pack** : Bottle **size** : 0 **closure** : Screwcap

**ageing** : Ready for immediate enjoyment

**in the vineyard** : Appellation: Breedekloof South Africa

Age of Vines: 10 years

Root Stock: R99

Trellis System: Four wire extended Perold

Soil Type: Shallow wet duplex

Irrigation: Micro irrigation

**about the harvest** : Type: Hand picked (Early morning)

Yield: 12 tons

Date: End February

Sugar: 21°B

**in the cellar** : Crushing: Destemmed and crushed, skin contact, clean juice fermentation

Fermentation: Cold Fermentation @ 10-12 °C

Tanks: Stainless Steel



**uniWines Vineyards**

Breedekloof

023 349 1110

[www.uniwines.co.za](http://www.uniwines.co.za)