

Kasteelberg Soet Steen 2010

A sweet perfectly balanced wine with ripe fruity flavours enhanced by subtle smoky aromas

Serve chilled as a dessert wine

variety : Chenin Blanc | 100% Chenin Blanc

winery : Groupe LFE South Africa

winemaker : Eric Saayman

wine of origin : Swartland

analysis : **alc** : 16.45 % vol **rs** : 230.5 g/l **pH** : 3.52 **ta** : 4.5 g/l **va** : 28 g/l **so2** : 8 mg/l

type : Dessert **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Cellar: Riebeek Wine Cellars, Riebeek Kasteel

Wine Maker: Eric Saayman

Viticulturist: Hanno van Schalkwyk

Vineyard: Trellised vines

about the harvest: Production: 8 tons per hectare

Harvest detail: Beginning of March at an average of 28° Balling

in the cellar : A few rows were selected in the block and left until the right sugar level were reached. The grapes were harvested in lug boxes and chilled overnight. The next morning grapes were sorted, crushed and destemmed by hand. A small portion press juice was added to the free run and left to settled overnight. The juice was racked into used 300L French oak barrels and fortified with brandy spirits. Matured for 18 months before bottling in October 2010