

Stonecross Chenin Blanc/Chardonnay 2012

Light lemon color. Alluring aromas of guava, banana and pineapple from the Chenin Blanc are well complemented by white pear, grapefruit and green apple aromas of the Chardonnay. The palate has an incredible freshness with a long full mouth feel. Clean minerality and citrus aromas linger on the palate.

Chicken breast with mango, Smoked Pork and Greek salad.

variety : Chenin Blanc | 79% Chenin Blanc, 21% Chardonnay

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Western Cape

analysis : alc : 12.7 % vol rs : 2.2 g/l pH : 3.39 ta : 5.9 g/l va : 0.41 g/l so2 : 113 mg/l fso2 : 33 mg/l

type : White **style :** Dry **body :** Medium

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

ageing : 1 -3 years

in the vineyard : Chenin Blanc

Rootstock: R99

Clone: 1061A

Plant Date: 1990

Hectares: 6.6 ha

Chardonnay

Rootstock: R99

Clone: n/a

Plant Date: 1996

Hectares: 5.5 ha

about the harvest: Harvest Date: 15 February 2012 – 13 March 2012

in the cellar : Each block of grapes was intensely monitored to determine optimum ripeness and so ensuring a wine with a fresh and fruity character unique to both varietals. The varietals were kept separately on fine lees until blending occurred.

