

Sterhuis Chenin Blanc Viognier 2012

The nose is quite elegant with perfume notes and peaches and cream from both varieties, as well as a fine mineral character, signature to Sterhuis terroir. The palate is quite full and rich with limes, orange blossom, peaches and apricot flavours lingering with a long elegant, mineral finish.

Our new Chenin Blanc Viognier is a more affordable version of Sterhuis wines made for a broader audience to enjoy on its own, or with spicy food and white meat dishes.

variety : Chenin Blanc | 70% Chenin Blanc, 30% Viognier

winery : Sterhuis

winemaker : Johan Kruger

wine of origin :

analysis : alc : 12.5 % vol rs : 3.1 g/l pH : 3.36 ta : 6.5 g/l

type : White **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : The Grapes for this wine is grown on the slopes of the Bottelary Hill, North West of Stellenbosch on Decomposed Granite soils.

in the cellar : The Chenin Blanc was fermented in Stainless Steel and the Viognier was fermented in older French oak with natural yeasts. Both wines were made in an oxidative style.

After fermentation and three months on the lees, with occasional battonage, the wines were blended and bottled.