

Naudé White 2009

In order to maintain the Naudé White style, I keep the same components, changing only the percentages according to what nature dictates that year. The 2009 vintage called for a reduction in the percentage of Chenin Blanc, while the Sauvignon Blanc, seeing its best vintage in ten years, and the Semillon, were increased to make up the majority of the blend.

The wine shows the same tropical fruit intensity as the 2008 vintage, and ends in a lingering citrus finish, contributed by the Sauvignon Blanc.

variety : Chenin Blanc | 43% Semillon, 41% Sauvignon Blanc, 16% Chenin Blanc

winery : Adoro Wines - CLOSED

winemaker : Ian Naudé

wine of origin :

analysis : alc : 11.5 % vol rs : 3.5 g/l pH : 3.36 ta : 6.2 g/l fso2 : 343 mg/l

type : White **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the cellar : **Wood:** Part of the Chenin Blanc and Semillon was fermented in new French oak barrels for 3 weeks.

