

M-A-N Family Wines Chenin Blanc 2013

anA crisp, clean, expressive wine with pure fruit flavours for everyday drinking - also pairs well with food. Light yellow/straw in appearance. Vibrant aromas of baked apples and quinces. On the palate, grapefruit and bold citrus flavours are backed by refreshing acidity and minerality.

Late harvest resulted in white wines with intense tropical fruit flavours and good varietal characteristics. The red wines have very good colour and soft, ripe tannins.

A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.

variety : Chenin Blanc | 100% Chenin Blanc

winery : MAN Family Wines

winemaker : Francois Bezuidenhout

wine of origin :

analysis : alc : 13.5 % vol rs : 5.4 g/l pH : 3.31 ta : 6.3 g/l

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

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

in the vineyard : We source our Chenin Blanc from selected vineyards in the Agter-Paarl region. The vineyards are all unirrigated and bush-vine (untrellised) vineyards that produce concentrated, flavourful grapes. About half the vineyards are older than 25 years old. Our soils are mostly Malmesbury Shale, imparting an elegant minerality and fresh acidity to the wines.

The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves.

about the harvest: Harvest was 2 weeks later than normal. A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages.

in the cellar : We use minimal intervention when making this wine: allowing the clean, crisp and concentrated flavours from the grapes to speak for themselves. So only the free-run juice is used for this wine, with no pressing of the skins. After settling the must was inoculated and allowed to ferment over 20 days in stainless steel tanks at an average fermentation temperature of 13° centigrade.

The wine was left on its gross lees for 3 months until bottling for richer mouthfeel as well as longevity. This wine is 100% unoaked to preserve freshness of fruit. Fined and filtered before bottling.

