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Swartland Bush Vine Chenin Blanc 2012

Colour: Light straw colour, with a light green tint.
Palate: A tropical nose consisting of ripe apricots, peaches, pears and citrus and complement by vanilla hints. The abundance of flavours carries through on the well-structured, intense and mouth filling mid palate that continuous to create a long and rich fruity aftertaste.

Enjoy with pasta, spicy poultry and game dishes.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Swartland Winery
winemaker :
wine of origin : Swartland
analysis : **alc :** 13.36 % vol **rs :** 3.4 g/l **pH :** 3.25 **ta :** 6.4 g/l **va :** 0.57 g/l **so2 :** 127 mg/l **fso2 :** 27 mg/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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ageing : Drink now, or store for another 2 years.

in the vineyard : Mediterranean climate conditions, traditionally perfect for grape cultivation. Limited irrigation, mainly dry land and bush vine vineyards.

about the harvest: Harvest at optimum physiological ripeness, between 24 – 26°B.

in the cellar : Destemmed and skin contact for 2 hours, gently crushed and press at 2°B and inoculated with specific yeast and fermented at 14-16°C. After completion of MLF racked, sterile filtrated and transferred to 225 litre French oak barrels. Rack once after 4 months in oak.