

## 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.

