

Tulbagh Winery Colombard / Chenin Blanc 2014

Colour: A bright lemon with a green tint.

Nose: Kiwi aroma on the nose.

Palate: Green tropical flavours on the palate with a hint of lingering fruit punch aftertaste.

This is a fun wine - enjoy with fresh summer salads, chicken, fish dishes, seafood platters or any other occasion. Goes well with goat, groddost and camembert cheeses.

variety: Colombard | 60% Colombard, 40% Chenin Blanc

winery: Tulbagh Winery

winemaker: Naude Bruwer/Helena Neethling

wine of origin: Tulbagh

analysis: alc : 11.91 % vol rs : 9.1 g/l pH : 3.59 ta : 5.3 g/l

type: White **style:** Off Dry **body:** Light **taste:** Fruity

pack: Bottle **size:** 750ml **closure:** Screwcap

ageing: 2-3 Years

about the harvest: The grapes were harvested at optimum ripeness to ensure the best cultivar and fruit flavours. The Chenin Blanc was harvested end of January and the Colombard was harvested middle of February.

in the cellar: Free-run juice was settled overnight and the clear juice was fermented with selected yeast strains. After fermentation, the wines were tasted and the best wines were used for the blend. The wine was stabilized and filtered before bottling.

