

Windmeul Reserve Chenin Blanc 2013

The 2013 Chenin Blanc is rich and smooth. This full bodied wine has aromas of honey and stone fruit. With the oak maturation the flavour profile will definitely improve over an extended period.

The Chenin Blanc is ideally served with salads, fish and chicken. The fullness of the wine can be balanced with seafood dishes, even paired with rich, creamy dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Windmeul Cellar

winemaker : Andri le Roux

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 3.7 g/l ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2014 Winemakers Choice Awards - Diamond

2013 Michelangelo Grand D'Or Medal Winner

2011 Champion - Santam Paarl Chenin Challenge

2011 Platter Wine Guide - 4 stars

ageing : 3 - 5 years

in the vineyard :

Age of vine: 14 years

Soil: Shale

Trellising: Bush Vine

Irrigation: No irrigation

about the harvest: Tons per Hectare: 6 - 7

Harvest date: February 2013

Degree balling at harvest: Early morning, hand harvested at 23.5°B

in the cellar : Vinification: Fermented in barrels

Cooperage: 16 months - French oak

