

D'Vine Naturally Sweet White 2014

Colour: Light yellow colour.

Bouquet: Sweet, fruit flavours with a touch of honey.

Palate: Upfront fruit flavours complemented by sweet honeycomb flavours of Bukettraube.

This fresh semi sweet wine goes well with chicken salads, fresh fruits and dishes with a bit of a bite.

variety : 0 |

winery : Swartland Winery

winemaker :

wine of origin : Swartland

analysis : alc : 11.56 % vol rs : 67.3 g/l pH : 3.61 ta : 5.5 g/l va : 0.48 g/l so2 :
124 mg/l fso2 : 30 mg/l

type : White style : Sweet

pack : Bottle size : 750ml closure : Screwcap

ageing : Drink now and serve chilled.

in the vineyard : Temperate climate with limited irrigation, mainly dry land, bush vines.

about the harvest: Harvested at optimum ripeness at 23° Balling.

in the cellar : **Fermentation: Time, Temp and Method**

Destemmed, crushed and cooled. The free run juices are fermented at 15°C. Different tanks are blended to obtain the optimum bouquet and palate.

Post Blending: Treatment

Filtered and stored in stainless steel tanks till bottling and sweetened just before bottling

