

Swartland Bush Vine Chenin Blanc 2014

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 : 13.61 % vol rs : 2.6 g/l pH : 3.14 ta : 5.7 g/l va : 0.47 g/l so2 :
121 mg/l fso2 : 38 mg/l

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

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

2014 Veritas Awards - Silver

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.

