

Tulbagh Winery Chenin Blanc

Colour: Brilliant lemon with a green tint.

Nose: Tropical fruit salad with whiffs of guava, and yellow apple flavours.

Palate: Zesty with a firm balance that lingers in the mouth, hints of apple pear and guava on the palate.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Tulbagh Winery

winemaker : Naude Bruwer and Helena Neethling

wine of origin : Tulbagh

analysis : alc : 12.20 % vol rs : 1.8 g/l pH : 3.54 ta : 5.2 g/l

type : White **style** : Dry **taste** : Fruity

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

in the vineyard : The grapes are from the cool western slopes of Tulbagh region.

about the harvest: The grapes are from the cool western slopes of Tulbagh region. The grapes were harvested in February with a sugar average of 20.5° - 21° B.

in the cellar : Only free-run juice was used and it was settled overnight. Selected yeast strains were used to inoculate the juice. After a fermentation time of 20 days at 13° C, the wine was filtered and ready for bottling.

