

Windmeul Chenin Blanc 2015

The 2015 Chenin Blanc has a well balanced, fruity palate with a clean and crisp aftertaste.

The Chenin Blanc is ideally served with salads, fish and chicken. The fruitiness on the palate can also be balanced with spicy Asian dishes. Even paired with dishes with rich and creamy sauces.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Windmeul Cellar

winemaker : Andri le Roux

wine of origin : Coastal Region

analysis : **alc** : 12.5 % vol **rs** : 3.2 g/l **ta** : 6.2 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

2015 SA Young Wine Show Campion Chenin Blanc, Michelangelo Double Gold

2013 Veritas Wine Awards - Double Gold

2012, 2011, 2010: Santam Paarl Cheni Challenge - Champion

2012, 2011: Winemakers' Choice Awards

2012: Veritas Wine Awards - Double Gold

2012: Veritas Wine Awards - Gold Medal

ageing : Enjoy now.

in the vineyard : Age of vine: 14years

Soil: Shale

Trellising: Bush Vine

Irrigation: No Irrigation

about the harvest: Early morning, hand harvested at 22° B

Harvest Date: February 2015

Tons per hectare: 6 - 7

in the cellar : Fermented in stainless steel tanks at 11°C.

