

Thandi Chardonnay / Chenin Blanc 2015

Medium bodied wine with a fresh combination of lime and tropical fruit, characterised by a well balanced palate and fresh finish.

Serve chilled with succulent grilled fish or roast chicken.

variety : Chardonnay | 52% Chardonnay, 48% Chenin Blanc

winery : Thandi Wines

winemaker : Wine Consultant - Anton Du Toit

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.7 g/l pH : 3.27 ta : 6.4 g/l

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

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

ageing : 14 - 18 months

in the vineyard : Soil type: Sandy and sandy/clay soils

about the harvest: Harvesting time: Mid February

Yield: 8 - 10 tons per hectare

Balling: Chardonnay 24,°B at harvest | Chenin Blanc, 22,5°B at harvest

in the cellar : Fermentation: Both the Chardonnay and the Chenin Blanc wines were cool fermented in stainless steel tanks until dry, for three weeks.

Oaking: No oak was used on either of the wines.

