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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.