

Niel Joubert Chenin Blanc 2001

The ever so slight off-dry character of this wine provides a delightful fruitiness and "drinkability". Like a good book - hard to put down!

variety: Chenin Blanc | Chenin Blanc

winery: Niel Joubert Wines
winemaker: Ernie Leicht
wine of origin: Coastal

analysis: **alc**:14.0 % vol **ta**:5.5 g/l

pack : Bottle

ageing: Very well received at the London International Wine & Spirit Fair 2001.

in the vineyard: Age of Vines: 12 years

Slope and Aspect: South slopes of Simonsberg

Soil: Kroonstad

Trellis type: 3 wire Perold and Bush vines

Pruning: 2 arms 5 spurs per arm Yield: 6-7 tons per hectare

Irrigation: Supplementary drip - once in January only.

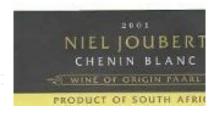
about the harvest: The grapes were harvested by hand on the 31 January 2001 at

25.0° Balling.

in the cellar : The must was fermented for 13 days at 12 ${\rm \^{a}^{\circ}C}$. Skin contact was for 4

hours. There was no barrel maturation.





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