

## 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°C. Skin contact was for 4 hours. There was no barrel maturation.

