

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.

