

Hildenbrand Estate Chenin Blanc 2001

Made from 20 year old bushvine, loaded with fruit and rounded off with a touch of elegant oak, crisp and dry with long, lingering citrus following through.

variety : Chenin Blanc | Chenin Blanc

winery : Hildenbrand Estate Wine

winemaker : Reni Hildenbrand

wine of origin : Wellington

analysis : alc : 12.4 % vol rs : 1.6 g/l pH : 3.3 ta : 6.4 g/l va : 0.3 g/l

type : White

in the vineyard : Varietal: 100% Chenin Blanc

Soil Type: Glenrosa/Hutton

Rootstock: 101-14

Spacing: 1 x 3m

Trellising: Bushvine

Pruning: 2 bud

Yield: 4-5 tons/ha

Irrigation: Drip controlled by soil moisture measuring device

about the harvest: Picking date: 24-27 January

Grape Sugar: 19.6 - 21.9° Balling

Acidity: 8.3g/l

pH at harvest: 3.1

in the cellar : Yeasts: South African Yeast NT 116

Fermentation temperature: 16-24°C

Method: Blend of 2/3 Unwooded and 1/3 Wooded

Unwooded: Destemming, No crushing Alcoholic Fermentation in Stainless steel tanks.
No Malolactic Fermentation.

Wooded: Full bunch pressing. Alcoholic and Malolactic Fermentation in Barriques for 6 months in 2/3 second fill and 1/3 new French Oak.

