

Fish Hoek Chenin Blanc 2016

Fresh tropical aromas. A classic Chenin that bursts with freshness and tropical, guava flavours. A vibrant wine with a clean zesty finish.

Serve chilled. Fantastic with chicken, salads or fish. And perfect to enjoy on its own.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fish Hoek Wines

winemaker : Karen Bruwer

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.5 - 5 g/l pH : 3.56

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy now

in the vineyard :

Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks.

about the harvest:

The 2015 harvest had a very early start. A combination of hand and mechanical harvested grapes.

in the cellar :

Grapes were destemmed and lightly crushed. After the juice settled it was racked of the primary lees and inoculated with selected cultivated *Saccharomyces Cerevisiae*. Fermentation temperature was managed at around 12 - 13°C. After fermentation finished the wine was kept on the fine lees for +/- 2 months.

