

Protea Chenin Blanc 2016

Bright nectarine and stone fruit freshness on the nose. Crisp citrus flavour with tangy lemon vibrancy that is matched by more of the nectarine and stone fruit fleshiness in the mouth. Lively with lovely light body and a gentle persistence.

Grilled fish

variety : Chenin Blanc | 100% Chenin Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Swartland

analysis : alc : 13.75 % vol rs : 1.9 g/l pH : 3.24 ta : 5.7 g/l va : 0.46 g/l
so2 : 110 mg/l fso2 : 34 mg/l

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

pack : Bottle size : 750ml closure : Cork

ageing : Ready to enjoy now.

in the vineyard : The 2016 vintage was characterized by very hot and dry conditions. Early ripening conditions saw the first fruit arrive at the cellar mid-way through January. Acid levels were slightly lower than in 2015, but fruit flavour and concentration were outstanding.

about the harvest: AVERAGE SUMMER TEMP: 18°C RAINFALL: Average of 400mm – 600mm per annum HARVESTING BEGAN: 20/01/2016 HARVESTING ENDED: 28/01/2016 ORIGIN OF FRUIT: Swartland and Voor-Paardeberg SOIL TYPE: Decomposed granite & shale YIELD: 8t/ha

in the cellar : The grapes were hand-picked during the early morning hours at optimal ripeness and transported to the cellar in refrigerated trucks. The fruit was de-stemmed and pressed and the juice settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. The wine spent 7 months on the lees in stainless steel tanks, before being blended and bottled in October.

