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Val du Charron Theatre of Wine Four White Legs 2015

Brilliant straw hue, intense apple nose, with oak, buttery, grapefruit, peach, pear, lychee, vanilla, leesy, and nutty aromas also present. Prominent oak but underlying lemon, honey and buttery flavours. Zesty. Velvety body, with a lingering and crisp finish. Round and creamy mouthfeel.



variety : Chenin Blanc | 33% Chenin Blanc, 24% Nouvelle, 20% Pinot Gris, 20% Sauvignon Blanc 3% Viognier

winery : Val du Charron Wine & Leisure Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : **alc :** 14.0 % vol **rs :** 2.1 g/l **pH :** 3.48 **ta :** 6.9 g/l

type : White

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

in the vineyard : The vineyards are all located on the valley floor. The soil types predominantly are;br /br /* Chenin Blanc - the soil as analysed was categorised as a Tukulu type which has a high potential, is deep, and well - drained soil with no physical limitations. Clay content of the top soil is ±15% with a 20% fraction of fine gravel. The effective depth of the soil is 80cm and no drainage is required.br /br /* Pinot Gris - a Longlands type which is a light coloured, unstructured top soil in which removal of colloidal material has taken place.

about the harvest: All the grapes from the individual cultivars were harvested optimally ripe during the end of January through to mid March.

in the cellar : We try to reflect the individuality of each cultivar during processing and use predominantly free run for the varietal wines and the blend. A portion of all components were matured on French oak, 60% second fill, for approximately 8 months.br /br /Production: 6 800 bottles