

## Fish Hoek Chenin Blanc 2017

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** : 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.

