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Protea Chenin Blanc 2017

Vivid melon, citrus and nectarine aromas.Lively and fresh entry to the palate with stone fruit, peach and apricot immediately apparent. Crisp and zesty with some citrus notes adding vibrancy. Rounded, fleshy mid-palate with ample fruit character balanced by acidity. Gently lingering light finish.

Grilled fish

variety : Chenin Blanc | 100% Chenin Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Swartland
analysis : **alc :** 13.34 % vol **rs :** 3.6 g/l **pH :** 3.51 **ta :** 6.0 g/l **va :** 0.47 g/l **so2 :** 132 mg/l **fso2 :** 55 mg/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Ready to enjoy now.

in the vineyard : AVERAGE TEMP: 17.7°C
RAINFALL: 535mm
ORIGIN OF FRUIT: Swartland & Voor Paardeberg
SOIL TYPE: Decomposed granite & Shale
Early ripening conditions saw the first fruit arrive at the cellar mid-way through January. Although the drought conditions persisted, ideal weather conditions throughout the growing season and harvest resulted in healthy fruit and small berries with great flavours and exceptional acids. A great vintage.

about the harvest: HARVESTING BEGAN: 25/01/2017
HARVESTING ENDED: 01/02/2017
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 whole bunch pressed before the juice settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. The wine spent 2 months on the lees in stainless steel tanks, before being blended and bottled.

Anthonij Rupert Wyne

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