

Welgegund Chenin Blanc 2015

Light green, with a touch of straw in the glass. The nose shows beautiful layers of citrus, lemon & lime, quince, stone fruit, nectarines, elder flower, with a touch of oak evident. Freshness follows on the palate. The wine is well balanced, with rich creamy tones towards the end. Drink now or up to 2020.

Serve chilled with a summer picnic, or as a great companion to fish, sea food (calamari, lobster, mussels & lemon butter prawns), poultry and fresh garden salads. Excellent with roast duck or vegetarian vegetable dishes. Lovely with soft white cheese. Will pair well with game birds. The wine does however have sufficient structure to pair well with lamb and pork.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Welgegund Heritage Wines

winemaker : Friedrich Kühne

wine of origin : Wellington

analysis : alc : 13 % vol rs : 1.2 g/l pH : 3.45 ta : 5.7 g/l

type : White **style :** Dry **wooded**

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

Vitis Vinifera Wine Awards 2016 - Gold Medal.

ageing : The wine was aged for 10 months with a selection of Burgundian French wood and bottled in June 2016.

in the vineyard : 100% Chenin Blanc. From a dryland vineyard planted in 1974 (41 years old).

about the harvest: Harvested by hand in the early morning to obtain the best quality fruit possible.

in the cellar : The grapes were chilled to 5 degrees celcius to prevent oxidation prior to crushing. The chilled juice was settled for 48 hours with racking to a stainless-steel tank thereafter.

