

Thembi Chenin Blanc

Pale straw colour. Expressive fruit aromas on the nose, following through on the palate. Apple, pineapple and passion fruit, with a touch of guava. Beautifully balanced wine with a complex mouth feel due to extended lees contact, still good natural acidity to give it a crispy finish.

This wine can be enjoyed on its own, or with a variety of seafood or chicken dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Thembi Wines

winemaker : Thembi Tobie

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.4 ta : 5.9 g/l

type : White

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

100% Chenin Blanc

Appellation: Stellenbosch

in the vineyard : Bush vine against Bottelary Hills; east-west row direction.

Soil type: Broken granite

Irrigation: Dry land

about the harvest: Harvested at 23° g/l balling.

Yield: 10 ton/H

in the cellar : Skin contact only during separation from skins. Settling of juice over night in wine tanks. Removed juice from lees after settling. Juice taken to fermentation tanks to be inoculated with Vin 7, Vin 13 and NT 116 wine yeasts for fermentation. Cold fermentation for 2 - 3 weeks at 12° - 14° C temperature.

