

Cloof Chenin Blanc 2001

The 2001 vintage was a warm and dry vintage. For this reason it was decided that one part of the vineyard would be harvested earlier than the other to ensure crisp acidity and nice floral flavours. This is also reflected in its pale colour.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cloof Wine Estate

winemaker : Anneka Burger

wine of origin : Groene Kloof

analysis : alc : 12.5 % vol rs : 1.7 g/l pH : 3.36 ta : 6.1 g/l

type : White

ageing : Enjoy in its youth or age for a further 3 years from date of bottling.

in the vineyard : Vines were planted in 1984 and 1973 on east-facing slopes. The soil type is decomposed granite and oakleaf. Bush vine trellising with no irrigation.

about the harvest: Harvested on 2 February 2001 at 22.5-24Â°B with a yield of 3,48 ton/ha.

in the cellar : Approximately 3 hours skin contact before pressing. Overnight settling with enzymes. Inoculated with culture yeast after racking. Fermentation at 13Â°C for 3 weeks.

The wine was racked after fermentation and kept on fine lees for a further 3 months. After this period the wine received its bentonite fining and was filtered prior to bottling. Bottled on 20 August 2001.

