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Val du Charron Theatre of Wine Four White Legs 2018

Pale gold in colour. Orange blossom and perfume -y aromas dominate, nuances of lime and pomme fruit and a hint of wild honey. A medium bodied wine with good mid palate width, a fresh acidity and lingering dry finish.



variety : Chenin Blanc | 30% Chardonnay, 21% Pinot Gris, 17%Viognier, 11% Chenin Blanc, 11%Rousanne & 10%Grenache Blanc

winery : Val du Charron Wine & Leisure Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : **alc :** 13.82 % vol **rs :** 1.9 g/l **pH :** 3.32 **ta :** 5.2 g/l

type : White

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

in the vineyard :
The vineyards are all located on the valley floor. The soil types predominantly are; Chenin Blanc - the soil as analysed was categorised as a Tukulu type which has a high potential, is deep, and well - drained soil with no physical limitations. Clay content of the top soil is +/- 15% with a 20% fraction of fine gravel. The effective depth of the soil is 80cm and no drainage is required.
Pinot Gris - a Longlands type which is a light coloured, unstructured top soil in which removal of colloidal material has taken place.

about the harvest: All the grapes from the individual cultivars were harvested optimally ripe during the end of January through to mid March.

in the cellar : All grapes were harvested in 20kg lug boxes. The grapes were chilled overnight in the cold room and crushed early the next morning. During crushing and pressing dried ice was used to protect the juice from oxidation and retain maximum aroma. All varietals were vinified separately and blended post fermentation and lease contact. 500 litres press Chardonnay and 500 litres viognier in third fill French oak barrels.
Production: 4925 bottles