

Badsberg Barrel Fermented Chenin Blanc 2016

Colour: Straw coloured.

Nose: Elegant soft aromas of tropical fruit with an oak undertone.

Palate: Well balanced and excellent structure. Fresh and fruity with a crisp finish.

variety: Chenin Blanc | 100% Chenin Blanc

winery: Badsberg Wine Cellar

winemaker: Willie Burger, Henri Swiegers, Jaco Booysen, Stian Victor, Shazell van

Den Berg

wine of origin: Breedekloof

analysis: alc:12.83 % vol rs:4.5 g/l pH:3.17 ta:6.1 g/l

type:White taste:Fruity wooded
pack:Bottle size:750ml closure:Cork

Tim Atkin 91 Points 2018

in the vineyard:

Climate: Mediterranean

Rain fall: 800mm - 1000mm per year

Soil: Rock; hill

Trellis System: Extended Perold

Irrigation: Drip

about the harvest:

The grapes were harvested middle February at 22.5°Balling

Yield: 11 tons/ha

in the cellar :

Fermented in new French Oak barrels. Then matured on lees for further 5 months.



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