

## Stonecross Chenin Blanc/Chardonnay 2001

A soft/green appearance with a bright subtropical bouquet, ripe peach and fresh fruit flavours. A wine with zip and sparkle and good, crisp lime flavours. The tropical fruitiness is supported by the creamy texture and the lingering aftertaste.

A superb aperitif yet enough character to accompany a variety of dishes.

Meat: Fried chicken, chicken breast with mango or other fruit. Pickled meat and smoked pork  
Fish: Calamari and mussels, poached sole with creamy sauce, sushi  
Side dishes: Egg mayonnaise sandwich, cold salads, and potatoes.  
Cheese: Goat's milk cheese in pastry.

**variety** : Chenin Blanc | Chenin Blanc, Chardonnay

**winery** : Deetlefs Estate

**winemaker** : Kobus Deetlefs

**wine of origin** : Rawsonville

**analysis** : **alc** : 13.5 % vol **rs** : 3.5 g/l **ta** : 5.4 g/l **so2** : 123 mg/l **fso2** : 43 mg/l

**pack** : Bottle

Swiss International Air Lines Wine Awards 2003 - Seal of Approval

The South African Trophy Wine Show 2002 - Bronze

Veritas 2002 - Bronze

**ageing** : Excellent now, but portrays good development potential.

**in the vineyard** : Vineyard: Trellised vines.

**about the harvest**: Grapes were picked at different stages of ripening from the 20 February – 24 February 2001.

**in the cellar** : There was no wood maturation, instead the wine was left on lees after fermentation, without SO2 for 90 days. Various yeast strains were used.

