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# 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 porkFish: Calamari and mussels, poached sole with creamy sauce, sushiSide dishes: Egg mayonnaise sandwich, cold salads, and potatoes.Cheese: Goatâ€™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 â€“ 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.