

## Helderberg Chenin Blanc/Sauvignon Blanc 2001

Light green edge with full, peach and guava aromas - which gives a slightly spicy nose and a ripe tropical fruit taste on the palate with a lingering fruity finish.

**variety :** Chenin Blanc | Chenin Blanc, Sauvignon Blanc

**winery :**

**winemaker :** Our Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.02 % vol    rs : 4.39 g/l    pH : 3.22    ta : 5.59 g/l

**type :** White

**in the vineyard :** Combinations of grapes from bush and trellised vines were used for this wine. The vines are grafted onto Richter 99 and planted on a loamy soil. These vines are between 15-25 years old and have an average yield of 10 tonnes per hectare.

**about the harvest:** Night harvest from selected vineyards.

**in the cellar :** Fermented cool (12-15°C) with selected aromatic imported yeast. Extended period on lees to add further creaminess.

