

Helderberg Chenin Blanc/Sauvignon Blanc 2000

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.

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