

Helderberg Chenin Blanc Barrel Fermented 1999

Specially selected bush vine Chenin Blanc grapes, fermented in French oak to capture toasty fruit aromas. A full creamy tropical fruit palate with a fresh acid balance has created a wine for all occasions.

variety : Chenin Blanc | Chenin Blanc

winery :

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.99 g/l pH : 3.33 ta : 5.99 g/l

type : White

in the vineyard : Bush vines on the slopes of the Helderberg mountain (on sandy to loamy-soil) were used. These vines have an average age of between 15-25 years, and were grafted onto Richter 99.

about the harvest: The vines yielded 10 tonnes per hectare with a sugar of 23Â°B.