

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 23°B.

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