

## Versus White 2001

This innovative blend of top white varieties has led to a wine of depth and character. The balanced acid and sugar levels create an overall elegant and accessible wine. Drinking well now and will accompany most fish and pasta dishes.

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

**winery :**

**winemaker :** Our Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 5.8 g/l   pH : 3.5   ta : 5.7 g/l

**pack :** Bottle

**in the vineyard :** The vines are grafted onto 101-14 Mgt, R99 or Ramsey. The choice of rootstock depends on the potential of the soil; these rootstocks were selected to get the perfect balance of growth and yield. The vines yield 8-11 tonnes per hectare with an age of 8-25 years.

**in the cellar :** Fermented in stainless steel vessels at low temperatures, between 12-14°C. Yeast is specially selected for aromatic flavours. Afterwards it is blended from different varieties to achieve a well-balanced wine.

