

Groene Kloof Chenin Blanc 2002

This is the first Chenin Blanc released under our new second label, which reflects wines made in a so-called new world style. As the grapes were fermented at full ripeness with 20% dried raisins we have a wine with a yellowish colour and more peach pear flavour. The full mouth feel of this wine is due to the glycerol produced from the dried raisins.

variety : Chenin Blanc | Chenin Blanc

winery : Cloof Estate

winemaker : Christopher van Dieren

wine of origin : Groene Kloof

analysis : alc : 13.87 % vol rs : 2.0 g/l pH : 3.63 ta : 6.0 g/l

type : White

Veritas 2002 - Bronze

in the vineyard : Age of vines: 1973

Trellising: Bush vine

Irrigation: none

Soil: Decomposed granite and Oakleaf

Position: East Facing slope

about the harvest: The grapes were harvested on the 11 & 12 of February 2002 between 24 and 25.2° Balling.

Yield: 2.10 Ton/Ha

in the cellar : 6 hr skin contact before pressing, which yielded 550 l/Ton. Overnight settling before racking and inoculation with cultured yeast. Fermentation at 13°C for 3 weeks.

The wine was racked after fermentation and kept on fine lees for a further 3 months. After this period the wine received it's bentonite fining and was filtered prior to bottling.

Bottling date: June 20, 2002

