

Cloof Chenin Blanc 2002

This years Chenin Blanc saw a change in production. As the grapes were very healthy and picked at an earlier stage I did not give any skin contact as I wanted to avoid any raisin character. The wine has a very pale colour and an explosive nose of tropical fruit. The crisp acidity makes this wine the ideal partner for sundowners and seafood platters.

variety : Chenin Blanc | Chenin Blanc

winery : Cloof Wine Estate

winemaker : Christopher van Dieren

wine of origin : Groenekloof

analysis : alc : 12.88 % vol rs : 1.8 g/l pH : 3.60 ta : 6.3 g/l

type : White

in the vineyard : Age of vines: 1984

Trellising: Bush vine

Irrigation: none

Soil: Decomposed granite and Oakleaf

Position: East Facing slope

about the harvest: The grapes were harvested on the 28th January 2002 between 22.5 and 23.5Â° Balling.

Yield: 2.65 Ton/Ha

in the cellar : No skin contact. Direct pressing yielding 500 l/Ton. Settling over a two-day period at 7Â°C. Inoculation with culture yeast after racking. Fermentation at 13Â°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 itâ€™s bentonite fining and was filtered prior to bottling.

Bottling date: June 19, 2002

