

Mont Destin L Entree 1999

This Chenin Blanc is full of Guava, Pear and Peach flavours. The Body is very complex and compact. The combination of the firm acidity and a touch of residual sugar gives the wine a very elegant character. You can enjoy it now, but it can be kept for 5 years.

variety : Chenin Blanc | Chenin Blanc (Steen)

winery : Mont Destin

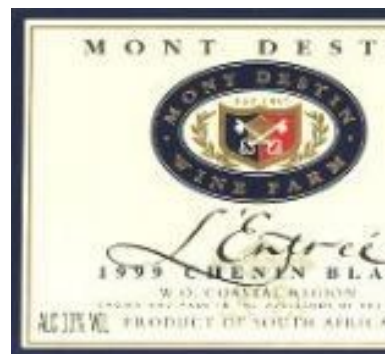
winemaker : Stefan Dorst

wine of origin : Stellenbosch

analysis : alc : 13.18 % vol rs : 8.8 g/l pH : 3.47 ta : 6.7 g/l

type : Red

pack : Bottle closure : Cork



ageing : This Chenin Blanc is 100% wooded. You can enjoy it now, but it can be kept for 5 years.

in the cellar : The grapes were hand picked on February the 5th 1999 with an optimum ripeness of 23,5 brix. The grapes were moved carefully into the cellar, crushed, destemmed and chilled to 10 degrees celsius. After a maceration time of 18 hours on the skins, the grapes were pressed. After settling, the juice was racked and inoculated with yeast cultures to start fermentation. Fermentation took place over a period of 6 weeks at a temperature of 14 degrees celsius. After one carefull filtration the wine was bottled in June 1999.