

Helderberg Chenin Blanc/Sauvignon Blanc 2002

Light green edge with full, peach and guava aromas - which gives a slightly spicy nose and a ripe tropical fruit taste on the palate with a lingering fruity finish.

variety : Chenin Blanc | Chenin Blanc, Sauvignon Blanc

winery :

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.89 g/l pH : 3.4 ta : 5.8 g/l

type : White

in the vineyard : Combinations of grapes from bush and trellised vines were used for this wine. The vines are grafted onto Richter 99 and planted on a loamy soil. These vines are between 15-25yrs old and have an average yield of 10t/ha.

about the harvest: Night harvest from selected vineyards.

in the cellar : Fermented cool (12-15°C) with selected aromatic imported yeast. Extended period on lees to add further creaminess.

