

## 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

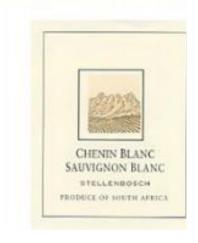
type: White

**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. Extenden period on less to add further creaminess.





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