

Five Heirs Chenin Blanc 2002

The Chenin Blanc is the first white wine to be introduced to the new Five Heirs range in the Christo Wiese Portfolio. Its yellow colour has a tint of green. On the nose there are the delicate flavours of ripe apricots, pineapple and nuts that follow through on the lingering aftertaste. It finishes with a good fruit and acid balance. Winemaker Wynand Hamman suggests the wine be enjoyed as an aperitif or with a green salad, fish and grilled calamari.

variety : Chenin Blanc | Chenin Blanc

winery : Lourensford Wine Estate

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 1.8 g/l pH : 3.53 ta : 5.5 g/l

type : White

Veritas 2002 - Bronze

in the vineyard : The grapes came from 70 year-old bush vines growing in alluvial sandy and decomposed granite soils about 200 m above sea level.

about the harvest: The grapes for this wine were harvested by hand at about 23Â° Balling early in February 2002.

in the cellar : Once brought to the cellar the grapes were pressed as whole bunches and the juice allowed to settle for about two days at 10Â°C before being pumped off the lees into another tank where fermentation was brought on. After fermentation, which took about 14 days at 14Â°C, the wine was left on the fermentation lees for about 21 days before being filtered and stabilised. The wine was bottled towards the end of May.

