

Hazendal Chenin Blanc Wooded Bushvine 2001

Darker, deep straw. Soft vanilla, buttery, floral & honeysuckle nose. Good balance between the oak characteristics and fruit intensity. Full long aftertaste. Lashings of fruit and lovely honeysuckle aromas which are well translated to the palate where there is a perfect balance between fruit and acid.

variety : Chenin Blanc | Chenin Blanc

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.2 ta : 5.5 g/l

type : White

pack : Bottle

Swiss International Airlines Wine Awards 2003 - Gold

Veritas 2002 - Silver

Veritas 2003 - Silver

in the vineyard : Made from 30 year old bushvines.

about the harvest: The grapes were harvested at 25 degrees balling. Picked fully ripe.



Hazendal

Stellenbosch

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www.hazendal.co.za