

Indalo Chenin Blanc

Michelangelo Awards 2005 - Silver Medal

Light yellow straw with green tint. Prominent spicy overripe guava with underlying rose flavours. Full tropical, guava and pineapple flavours. Acid balances full body with lingering aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.3 g/l pH : 3.3 ta : 5.7 g/l

type : White

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in the vineyard : The vineyards are situated on southern slopes with deep red soils. The oak leaf red soil ensures optimum fruit development.

Age of vineyards: 33 years

about the harvest: The grapes were picked at 24Â° Balling at optimal ripeness.

in the cellar : Short maceration with normal fermentation. Lees contact of 3 months prior to bottling.

