

Swartland Natural Sweet

Discontinued

Honey flavours with straw and flinty underlines flavours with rich, strong natural sweet palate, supporting bouquet.

variety : Chenin Blanc | Chenin Blanc

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 44.8 g/l pH : 3.28 ta : 5.57 g/l so2 : 140 mg/l fso2 : 48 mg/l

in the vineyard : Soil: This cultivar is grown on a wide variety of soil types but the premium wines in the product are from the soils of decomposed granite on the cool slopes on the foothills of the Paardeberg.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

about the harvest: Produced from unirrigated bush vines with a low yield of less than 10 ton/ha. Specially selected vineyards are harvested at high sugar levels to obtain full-ripe grapes with the special characteristics needed for this special product.

in the cellar : The normal white wine procedures are followed in the cellar but with extended skin contact and pressing in a bag press added to obtain higher levels of concentrated fruit, acids, etc. Fermentation is stopped when the required sugar level of 45g/l are reached.

