

Capelands Classic Chenin Blanc 2002

The wine shows attractive green tints in the glass and beckons with tropical fruit aromas. The palate is well balanced, with hints of guava and melon.

variety : Chenin Blanc | Chenin Blanc

winery : Capelands

winemaker : Frans Smit

wine of origin : Western Cape

analysis : **alc** : 12.98 % vol **rs** : 1.5 g/l **pH** : 3.46 **ta** : 6.1 g/l

type : White

ageing : Enjoy within 18 months from harvest.

in the vineyard : **CLIMATE**: Average temperature - Summer 27Â° C
- Winter 10Â° C

Annual rainfall 350 mm

Proximity to ocean 100 km

PRODUCTION: 1 000 cases

SOIL: Sandy with gravel

VITICULTURE: Trellised vines that are 7 years old yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectare.

about the harvest: Harvested in Mid-February. The grapes were picked at 23Â° Balling.

in the cellar : Fermentation took place in stainless steel tanks at 12Â° Celsius and the wine was left on the lees for 2 months.

