

Bay View Chenin Blanc 2002

The wine is brilliantly clear with green tints. Fresh floral aromas are complemented by hints of vanilla on the nose. The palate is crisp with an excellent balance between fruit and acidity. A medley of citrus and grassy flavours follows through on the aftertaste. Serve with seafood and poultry dishes or salads.

variety : Chenin Blanc | 100% Chenin Blanc

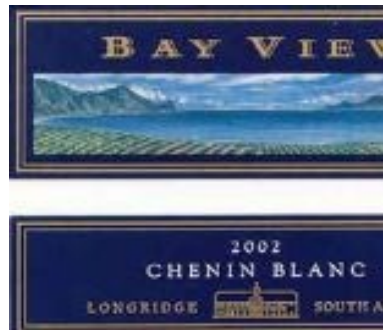
winery :

winemaker : Frans Smit

wine of origin : Western Cape

analysis : alc : 13.06 % vol rs : 2.8 g/l pH : 3.35 ta : 6.3 g/l

type : White



ageing : Enjoy now, or within 2 years from harvest.

in the vineyard : Climate: Average temperature - Summer 23°C, Winter 11°C

Annual rainfall: 480 mm

Proximity to ocean: 20 km

Production: 11 500 cases

Soil: Escourt and Clovelly

Bushvines that are between 15 and 20 years old and planted on flat riverbanks as well as northeastern slopes yielded 8 tons per hectare.

about the harvest: The grapes were picked at 23° Balling in mid February.

in the cellar : The grapes were de-stemmed and crushed. Three to four hours skin contact preceded fermentation in stainless steel tanks at 13° Celsius. Approximately 15% of the wine was matured in French oak for 5 months.