

Goue Vallei Chenin Blanc

Swiss Air 2003 - Seal of Approval
Highly rated by Rooi Rose

A dry white wine with typical varietal characteristics. An enchanting and stylish white wine with an intense fruitiness on the nose and palate. This is a crisp and delicate wine with a perfect balance between residual sugar and acids. An excellent aperitif and ideal companion to fish & white meat.

variety : Chenin Blanc | Chenin Blanc

winery :

winemaker : Johan Delpont

wine of origin : Olifantsrivier

analysis : alc : 12.6 % vol rs : 4.2 g/l pH : 3.11 ta : 6.03 g/l

type : White

2003 Vintage - Swiss International Wine Award 2004 - Silver

2002 Vintage - Swiss International Air Lines Wine Awards 2003 - Seal of Approval

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in the vineyard : These quality grapes were grown in different areas at various altitudes for complexity in the wine.

in the cellar : Cool crushed grapes underwent a three hour skin contact in static drainers before being fermented under controlled conditions at 13°C. No wood ageing.