

Welmoed Steen (Chenin Blanc) 2001

Intensely fruity, this succulent wine tastes of melons and clean, fresh citrus fruits with nuances of butterscotch and vanillin wood spice. Beautifully balanced acidity and alcohol.

variety : Chenin Blanc | Chenin Blanc

winery : Welmoed Winery

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 5.8 g/l pH : 3.4 ta : 5.5 g/l

pack : Bottle

Chosen as the overall winner at the "Proefschrift Wijnconours" in 2000.

in the vineyard : The vines are more than 20 years old, and grafted onto either R99 or 101-14 Mgt. The vines are planted on a weathered granite soil and not irrigated.

about the harvest: These grapes come from bush vines in the well-known Helderberg area and are harvested at optimum ripeness (22.5Å°B).

in the cellar : 33% of the wine is fermented in first fill 300 litre barrels (French and American oak) and the balance in stainless steel tanks. It spent 5 months on the lees. Malolactic fermentation was induced.

