

Roberts Rock Chenin Blanc/Chardonnay 2001

The wine has a lively, greenish tint. An enticing nose with guava scents giving way to tropical aromas and a subtle vanilla finish, which leaves a lingering, complex mouthfeel.

Serving suggestion: Enjoy with barbecued fish, omelettes, pilaf, chicken kiev, salads and lightly flavoured vegetarian dishes.

variety : Chenin Blanc | Chenin Blanc, Chardonnay

winery : Roberts Rock (Discontinued)

winemaker :

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 3.2 g/l pH : 3.5 ta : 5.8 g/l

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually.

Soil: Table Mountain sandstone, granite and Malmesbury shale.

about the harvest: Specially selected vineyards from the Western Cape region.

in the cellar : After the grapes were crushed, the must was fermented with selected yeast at 13°C. Once fermentation has been completed, the wine was racked, fined, filtered, stabilised and bottled.

