

Cardouw Chenin Blanc

Swiss Air 2003 - Silver

Highly rated by Wine of the Month Club

Highly rated by Dine Magazine

Certificate of Comendation - International Wine & Spirits Competition

A well-defined stylish dry white wine. This Chenin Blanc has an appealing floral bouquet and rich aftertaste.

variety : Chenin Blanc | Chenin Blanc

winery :

winemaker : Johan Delport

wine of origin : Olifants River

analysis : alc : 13.55 % vol rs : 2.9 g/l pH : 3.05 ta : 6.2 g/l

type : White

2002 Vintage - Silver - Swiss International Airlines Wine Awards 2003

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in the vineyard : These quality grapes were grown on the cool north-facing slopes of the Cedarberg. Most of these vineyards border on the snow line.

about the harvest: In the southern hemisphere summer lasts from September until the end of April. The grapes are harvested from mid-January until mid-April. Chenin Blanc being an early ripener, these grapes were harvested from late January to early February in the very early mornings, allowing the grapes to retain their fruitiness and flavours.

in the cellar : Cool crushed grapes underwent a three hour skin contact in static drainers before being fermented under controlled conditions at 13°C. After fermentation the wine was left on the lees for 6 months in French oak barrels.

