

KWV Chenin Blanc 2002

A very pale straw appearance with excellent varietal expressions. Very intense aromas, which range from country hay, floral tropical fruit and apricots to spice. Plenty of ripe fruit flavours. The hints of residual sugar are well balanced by acidity. Fresh and lingering.

Serving suggestion: A good option is fish of any kind as is grilled chicken, cheese soufflé, seafood pasta and gammon.

variety : Chenin Blanc | Chenin Blanc

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

analysis : alc : 12.5 % vol rs : 5.8 g/l pH : 3.4 ta : 6.4 g/l

ageing : Best enjoyed young.

in the vineyard : Climate: Mediterranean climate with moderate summers and wet winters. Rainfall of approximately 600mm of rain annually.

Soil: Table Mountain Sandstone, granite and Malmesbury Shale

about the harvest: Grapes from specifically selected vineyards in the Western Cape region.

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

