

Roberts Rock Chenin Blanc/Chardonnay 2002

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

Serving suggestion: Enjoy with barbecued fish, omlettes, pif, 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 : 13.0 % vol rs : 5.08 g/l pH : 3.5 ta : 5.9 g/l

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approx. 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 crushing the grapes, the must was fermented with selected yeast at 13Â°C. Once fermentation was completed, the wine was racked, fined, filtered, stabilized and bottled.

