

## Five Heirs Chenin Blanc 2003

This wine's yellow colour has a tint of green. On the nose there are the delicate flavours of ripe apricots, pineapple and nuts that follow through on the lingering aftertaste. It finishes with a good fruit and acid balance.

This wine should be enjoyed as an aperitif or with a green salad, fish and grilled calamari.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Lanzerac

**winemaker :** Wynand Hamman

**wine of origin :** Stellenbosch

**analysis :** alc : 14.50 % vol    rs : 3.6 g/l    pH : 3.34    ta : 5.6 g/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Altitude: 200m above sea level

Age of vines: 70 years old bush vines

Soil: Alluvial sandy and decomposed granite soils.

**about the harvest:** Harvest date: Early February 2003.

The grapes for this wine were harvested by hand at about 23 degrees Balling.

**in the cellar :** Once brought to the cellar the grapes were pressed as whole bunches and the juice allowed to settle for about two days at 10 degrees Celsius before being pumped off the lees into another tank where fermentation was brought on. After fermentation, which took about 14 days at 14°C, the wine was left on the fermentation lees for about 21 days before being filtered and stabilised.

The wine was bottled towards the end of May.

### Lanzerac

Stellenbosch

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