

Opstal Chenin Blanc 2002

This Chenin Blanc is full bodied with high intensity of tropical fruit. Rich in flavour that is complemented by a well-balanced acidity. Smooth and fruity aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Opstal Estate and Restaurant

winemaker : Stanley Louw

wine of origin : Slanghoek

analysis : alc : 13.0 % vol rs : 5.92 g/l pH : 3.51 ta : 5.64 g/l

type : White **style :** Off Dry

pack : Bottle

Michelangelo International Wine Awards 2003 - Gold
Veritas 2003 - Bronze

ageing : 2 to 3 years

in the cellar : Cold fermentation with Vin 7 yeast ensured that the wine maintains it's fruity character.

