

Hazendal Bushvine Chenin Blanc 2003

Pale straw, youthful green tints. Tropical nose of ripe fruit, a creamy mouthful and a pleasant aftertaste.

Ideal choice for a lunchtime wine or served as an aperitif.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.8 g/l **pH** : 3.2 **ta** : 6.0 g/l

type : White **style** : Dry

pack : Bottle



ageing : Ready for drinking now but will keep well for another two years.

in the vineyard : Vines planted in sandy and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. 30 year old bush vines. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Yield: 4-5 tons / ha
Grapes are picked very ripe between 23°-24° Balling.

in the cellar : Destemmed, overnight skin contact and cold fermentation in stainless steel tanks for two weeks. Minimum handling of wine after fermentation as far as fining and filtration are concerned therefore fining is limited to protein stability and cold stability and the wine is sterile filtered before bottling.
Bottling date: 01 October 2004

Hazendal

Stellenbosch

021 903 5034

www.hazendal.co.za