

Glendevon Chenin Blanc 2003

Fermented in stainless steel vats, which produces a crispy quava flavour with a hint of tropical fruits. A delightful bouquet which lingers long after the last glass.

variety : Chenin Blanc | Chenin Blanc

winery : Louisvale Wines

winemaker : Simon Smit

wine of origin : Devon Valley

analysis : alc : 13.85 % vol rs : 4.3 g/l pH : 3.26 ta : 6.7 g/l va : 0.39 g/l so2 : 122 mg/l

type : White

in the vineyard : Grape variety: Chenin Blanc

Location: Devon Valley, Stellenbosch

Soil type: Decomposed Granite

about the harvest: The grapes were harvested on 26 February 2003.

Sugar at harvest: 23.6 Balling

Fruit acid at harvest: 6,5 g/l

in the cellar : Maturation: Tank Fermented

Bottling date: 29 May 2003

