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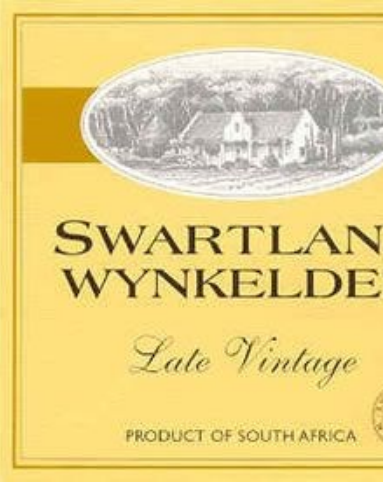
Swartland Late Vintage (to be discontinued 2003)

Integrated honeycomb flavours, supported by a light bouquet of wild flowers. Integrated sweetness supports the honeycomb.



variety : Chenin Blanc | Chenin Blanc
winery : Swartland Winery
winemaker : Andries Blake
wine of origin : Coastal
analysis : **alc :** 13.23 % vol **rs :** 21.95 g/l **pH :** 3.61 **ta :** 5.51 g/l **so2 :** 180 mg/l **fso2 :** 48 mg/l

ageing : 2 years

in the vineyard : Soil: The grapes are from unirrigated, bush vines planted in the decomposed granite soils on the slopes at the foothills of the Paardeberg.
Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.
Annual rainfall: 400mm average.

about the harvest: All Chenin Balnc grapes are harvested at optimum ripeness as determined by its sugar/acid ratio. Those grapes that ripens at higher sugars are selected for the production of this natural semi-sweet wine.

in the cellar : The grapes are destemmed, crushed and cooled before it goes into static drainers. Only the free run juice from the drainers are used and fermentation is stopped at the required sugar level of the wine, ie between 21 and 23 grams per litre.