

Helderberg Chenin Blanc 2003

An aromatic wine with tropical fruit flavour and hints of gooseberry, backed by a perfect balance leading to a rich approachable wine to be enjoyed on its own or with fish and chicken dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery :

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 3.4 g/l pH : 3.5 ta : 6.0 g/l

type : White

in the vineyard : Selected bush vines on the South and South eastern slopes facing the Atlantic Ocean were selected.

about the harvest: The vines have an average yield of 5 tons a hectare, and were harvested beginning February at 23Â° Balling.

in the cellar : The juice was allowed to settle in tank for 24 hours before racking to a fermentation vessel. The juice was inoculated with a selected yeast culture. The fermentation temperature was regulated at 13 degrees Celsius and completed after a period of 25 days.

