

Swartland Special Late Harvest 1998

Produced from unirrigated bushvines with a low yield of less than 10 ton/ha. Specially selected vineyards are harvested at high sugar levels to obtain full-ripe grapes with the special characteristics needed for this special product. The normal white wine procedures are followed in the cellar but with extended skin contact and pressing in a bag press added to obtain higher levels of concentrated fruit, sugar, acids, etc. Fermentation is stopped when the required sugar level of $\hat{A}\pm 45\text{g/l}$ are reached.

variety : Chenin Blanc | Chenin Blanc (Steen)

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 10.42 % vol rs : 44.8 g/l pH : 3.28 ta : 5.57 g/l