

De Krans Chenin Blanc 2003

A full-flavoured wine with honeyed summer fruit flavours, and a well-integrated creamy aftertaste. Serve chilled 10 - 12°C. Superb with poultry, spicy Oriental dishes and salads.

variety : Chenin Blanc | Chenin Blanc

winery : De Krans Wines

winemaker : Boets & Stroebel Nel

wine of origin : Klein Karoo

analysis : alc : 13.0 % vol rs : 2.6 g/l ta : 5.5 g/l

type : White

pack : Bottle

ageing : Best drunk within the next 2 - 3 years for the best combination of freshness and complexity.

in the vineyard : 12 year old vines. Low production. Poor clay soils.

in the cellar : Grapes were harvested at full ripeness and left on their lees for 2 months.
Unwooded.

