

## Slanghoek Chenin Blanc 2004

Beautiful, bright light colour. Fresh, full and fruity palate. Well balanced. Ripe pear and peaches on nose. Best enjoyed young and cooled down to 15°C.

Best enjoyed with bobotie, chicken dishes or fish.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Slanghoek Cellar

**winemaker** : Pieter Carstens & Team

**wine of origin** : Slanghoek

**analysis** : alc : 12.25 % vol   rs : 1.1 g/l   pH : 3.54   ta : 6.7 g/l   va : 0.19 g/l   so2 :  
135 mg/l   fso2 : 53 mg/l

**type** : White   **style** : Dry   **body** : Medium

**pack** : Bottle

**ageing** : Enjoy within one year of purchase.

**in the vineyard** : Supplier: I.F. du Toit

Area planted: 5.01 ha

Age of vines: 21 years

Rootstock: Richter 110

Clone: Unknown

Trellis system: 4 wire extended Perold

Irrigation: Micro

Vine density: 3086 vines / ha

Soil: Deep, rocky terrace

Climate: Continental

**about the harvest**: Hand harvested on the 16th of February 2004.

**in the cellar** : Crushed and destemmed by machine working reductively, in Stainless

Steel tanks with cooling at 14°C for 18 days.

Malolactic Fermentation: No

No wood

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: Minus 4°C Celsius for 5 days

