

Clear Mountain Chenin Blanc 2004

Clear with a light green tint. Reductively made, the wine has a youthfull, crisp, dry aftertaste. Undertones of hay and an abundance of tropical, guava flavours on the nose carry through on the palate.

Serve it slightly chilled in summer and at room temperature in winter with poultry or pork dishes with creamy sauces. Pizza or pasta with light cheeses normally suites the palate.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : alc : 12.02 % vol rs : 3.5 g/l pH : 3.4 ta : 5.6 g/l

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

pack : Bottle



ageing : It must be drunk as a young vintage wine, because it will be the period that the wine shows its fruity components the best.

in the vineyard : The wine is a blend of two different Chenin Blanc vineyards. The blend consist of 70% of the blend is form Dryland bushvine with a yield of 8 ton / hectare. The other 30% is from irrigated drip vineyards yielding 11 ton / hectare with an extended Perold trellis system. The soil is from the higher slopes of Bovlei on the foot of the Hawekwa Mountains.

in the cellar : The grapes were picked in February 2004 during a long cool ripening summer which led to great cultivar flavours in the juice. We picked at 21Â° Balling and riper tannins were formed with a balance is acidity and pH levels. Morning picked, the grapes were crushed, destemmend and the juice left to settle. The juice fermented at 10 - 11Â° Celsius until dry.