

Niel Joubert Chenin Blanc 2003

Attention grabbing nose packed with fresh, ripe tropical notes with delightful mingle of citrus, guava and granadilla. Delicious in the mouth with ever-so-lively tingle, yet ultra smooth across the palate. Clean zingy finish. Beware the 15% alcohol as it drinks just too easily!

variety : Chenin Blanc | 100% Chenin Blanc

winery : Niel Joubert Wines

winemaker : Ernie Leicht

wine of origin : Coastal

analysis : alc : 14.8 % vol rs : 7.0 g/l pH : 3.53 ta : 4.7 g/l

type : White

pack : Bottle



in the vineyard : Age of vines: 13 years

Slope and aspect: South slopes of Simonsberg

Soil: Kroonstad

Trellis type: 3 wire Perold and Bush vines

Pruning: 2 arms 5 spurs per arm

Yield: 6-7 tons per hectare

Irrigation: Supplementary drip - once in January only.

about the harvest: Date: 16 February 2003

Method: Hand harvested

Ripeness: 26.5° Balling

in the cellar : Fermentation (white wines): 17 days @ 13°C

Skin contact: 4 hours

Barrel maturation: None