

## Escape Chenin Blanc 2004

Pale straw colour with a green tinge. A nose of summer melon and tropical fruit with a hint of spice. Crisp, clean, bright and medium bodied, with a lingering aftertaste. Drinking well now.

Serve at 12-15°C. An ideal summer wine to be enjoyed next to the pool with cold meats and salads or fresh line fish. A perfect picnic wine.

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

**winery :**

**winemaker :** Richard Kershaw

**wine of origin :** Stellenbosch

**analysis :** alc : 13.41 % vol rs : 7.3 g/l pH : 3.33 ta : 6.0 g/l so2 : 132 mg/l fso2 : 48 mg/l

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

**pack :** Bottle

**ageing :** Up to 2 years after harvest.

**in the vineyard :** Area: Stellenbosch

Soil Type: Decomposed Malmesbury Shale

Age of vines: On average 25 years

Trellising: Bush vines

Vine Density: from 3 333 to 4 500 vines / ha

Yield: 7 tonnes per hectare

Irrigation: Yes, some.

**about the harvest:** The grapes were hand picked in the early morning from low crop bush vines. The vineyards are optimally situated at two to three hundred meters above sea level in the Stellenbosch area.

Picking date: February 2004

Grape Sugar: 22°B at harvest

Acidity: Various

pH at harvest: Various

**in the cellar :** After the grapes were lightly crushed, the free run juice was cold fermented at 15°C. Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving fruit character.

Fermentation temperature: 14-16°C

Wood ageing: None

Total production: 4 400 x 12 cases

