

Hazendal Chenin Blanc Wooded 2003

Dark deep straw colour with soft vanilla and floral nose. Full, long aftertaste. Good balance between the fruit intensity and oak characteristics.

Enjoy with aromatic dishes, Cajun and Thai food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.7 g/l pH : 3.2 ta : 5.7 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle



ageing : Will benefit from cellaring and should develop nicely over the next two to three years.

in the vineyard : Vines planted in sandy and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. 30 year old bush vines. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Grapes are handpicked at optimum ripeness in late February 2002 during cool harvest conditions.

Yield: 5 ton per hectare

in the cellar : Destemmed, soft pressing where after juice is transferred to french oak barrels for natural fermentation. Minimum handling of wine after fermentation as far as fining and filtration are concerned therefore fining is limited to protein stability and cold stability and the wine is sterile filtered before bottling. Nine months in 225litre and 300litre French oak barrels.

Bottling date: 08 December 2003

Hazendal

Stellenbosch

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