

Tier 2 - Hill Station Chenin Blanc / Chardonnay 2006

Veritas 2006 - Bronze

Zesty lime aromas allied to fruit salad and ripe melon flavours, lead to a fresh palate and stunning crisp aftertaste. Light and lively easy drinking.

variety : Chenin Blanc | 85% Chenin Blanc, 15% Chardonnay

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.55 ta : 6.1 g/l

type : White

pack : Bottle

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ageing : Maturation potential: 2 years

in the vineyard : Soil type: Hutton and Fernwood

Age of vines: 10 - 12 years

Trellising: Chenin blanc - Bush vines, Chardonnay - Three Wire Perold

Yield: Chenin blanc - 8 tons/ha, Chardonnay 4 tons/ha

Irrigation: Overhead irrigation

about the harvest: Picking date: Beginning February

Grape sugar: 23.6° Balling

Acidity: 6.9 g/ltr

pH at harvest: 3.35

in the cellar : Fermentation temperature: 12 - 13°C

Method: Grapes were destemmed, crushed and pumped into the pneumatic press.

On pressing, the free run juice and press juice were kept separate and cold settled for 18 hours. The crystal clear juice was then racked into another stainless steel fermentation tank and inoculated with yeast. The fermentation temperature started off at 11°C and was allowed to increase to 13°C where it was kept consistent.

Fermentation was completed within 3 weeks. The wine was then blended together and left on the lees for an additional 3 weeks with regular stirring / mixing of the lees prior to bottling.

Wood ageing: None

