

KWV Chenin Blanc 2004

A very pale straw appearance with excellent varietal expressions. Very intense aromas, which range from country hay, floral, tropical fruit and apricots to spice. Plenty of ripe fruit flavours. The hints of residual sugar are well balanced by acidity. Fresh and lingering. Best enjoyed young.

A good option is fish of any kind as is grilled chicken, cheese soufflé, seafood pasta and gammon.

variety : Chenin Blanc | 100% Chenin Blanc

winery : KWV Classic Collection

winemaker :

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 6.19 g/l pH : 3.4 ta : 5.5 g/l

type : White

pack : Bottle

Veritas 2005 - Silver

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually.

Soil: Table Mountain sandstone, granite and Malmesbury shale.

in the cellar : After the grapes were crushed, the must was fermented with selected yeast at 13°C. Once fermentation was complete, the wine was racked, fined, filtered, stabilised and bottled.

