



CHENIN BLANC 2019

Easy drinking, fresh and crisp wine with notes of green apple and lemon on the nose. The wine is well balanced with passion fruit and guava on the palate.

VARIETAL 100% Chenin Blanc

ORIGIN Breedekloof

SOIL TYPES Glenrosa & sandstone

CLIMATE Moderate Mediterranean

AGE OF VINES 15 years

VINEYARD AREA 20 ha

YIELD PER HECTARE 14 ton/ha

TRELLISED Extended 6 wire Perold

IRRIGATION Supplementary

CLONE SN1064

HARVEST DATES March

DEGREE BALLING AT

HARVEST

Early morning hand harvest at

24.5°B

VINIFICATION Fermented for 3 weeks in stain-

less steel tanks at 12°C.

MATURATION N/A

AGEING 1-2 years

TECHNICAL ANALYSIS

 Density
 0.9896

 Alcohol
 14 %

 Ph
 3.73

 Residual Sugar
 3.2

 Total Acidity
 5.5

 FSO2
 40

 TSO2
 145

SERVING SUGGESTION

Goat's cheese stuffed chicken with a fresh garden salad

AWARDS

Veritas 2018 — Gold

