

CHENIN BLANC PRIVATE CELLAR 2009

Tasting Notes

Golden hued and full bodied, with aromas of winter melon, peach and pine nut. A well-rounded, creamy palate with great wood integration ensures a palate full of pleasures and a long finish.

Serving temperature

Recommended to be served at 14°C

Analysis

Alcohol: 14.56%
Residual sugar: 4.7 g/l
Acidity: 6.0 g/l
pH: 3.29

Cultivars

100% Chenin Blanc

Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. Grapes were gently crushed and pressed. 30% of the wine was cold fermented in tank to give freshness and fruit, and the other 70% was fermented in 1/3 new French and Hungarian oak and 2/3 in 2nd and 3rd fill French and Hungarian 300 litre oak barrels. 30% of the barrel-fermented wine was fermented with wild yeast. Wine aged for 11 months before racked and blended.

Production

1800 x 6 x 750ml

Ageing potential

8 years after vintage

