

# CHENIN BLANC RESERVE 2009

## Tasting Notes

This iconic Chenin Blanc has a complex nose with combinations of tropical and yellow fruit aromas. The wood spices, compliments the fruit and adds structure to this refined wine. The palate is well balanced and has an exotic sweet-sour tang on the finish.

## Serving temperature

Recommended to be served at 14°C

## Analysis

Alcohol: 14.54%  
Residual sugar: 5.0 g/l  
Acidity: 6.3 g/l  
pH: 3.40

## Cultivars

100% Chenin Blanc

## Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. Grapes were gently crushed and pressed. This wine was fermented in 60% new and 40% 2nd fill 300 litre French and Hungarian oak barrels. 50% of the wine was fermented with wild yeast. A maturation period of 11 months was needed before this wine could be racked and blended

## Production

600 x 6 x 750ml

## Ageing potential

10 years after vintage

