

## CHENIN BLANC 2011



### COMPOSITION

100% Chenin Blanc

### ORIGIN

Stellenbosch, South Africa

### GRAPE ANALYSIS

Sugar: 21.5-23°B      pH: 3.38      Total acidity: 7.0 g/l

### VINIFICATION

The grapes were handpicked (mornings only), followed by crushing, de-stemming and pressing. The juice was cold-fermented in stainless steel tanks with the aid of selected yeast strains. After fermentation the wine was kept on the primary lees for two months. Bottled with a screw cap.

### BOTTLING DATE

June 2011

### RELEASE DATE

July 2011

### ANALYSIS

Residual Sugar:      3.6 g/l  
Alcohol:              13.0 vol%  
pH:                      3.55  
Total Acidity:        5.8 g/l

### TASTING NOTES

This wine rewards with tropical fruit and citrus aromas that carry through and linger on the palate. Ideal for everyday enjoyment.

### MATURATION

Drink now.

### BAR CODES

1 x 750ml:      600 2083 00 0018  
6 x 750ml:      1600 2083 00 0619  
12 x 750ml:     1600 2083 00 0015



*Plankie Chenin Blanc*