



PETIT BLANC CHENIN BLANC 2017

(100% Chenin Blanc)

VINEYARDS

Old vine Chenin Blanc planted on south facing and composed exclusively of shy bearing, well weathered granite soils. These vineyards produce a low average crop of only 9 tons per hectare, which ensures a tremendous concentration of fruit flavours on the palate. All the fruit is hand-picked on taste at an optimum ripeness, ranging from 21-22°B.

VINIFICATION

Grapes are picked only in the cool, early hours of the morning and processed immediately. The grapes are destemmed and chilled further before they are pressed. This short supply from vine to press ensures minimal degradation of the fruit aromas.

The free run juice and press juices are kept separate from each other and treated according to their individual character. The wines are cold fermented in small stainless-steel tanks and are 100% unwooded. This method locks in freshness and vigor, which elevates the natural aromatics. After fermentation, the wines are matured on the yeast lees to promote mouth feel and creaminess, before they are blended, stabilized and bottled.

TASTING NOTES & CELLARING & FOOD PAIRING

The wine has a pale lime colour. Strong white fruit and floral bouquet on the nose, with an endearing, underlying flinty freshness. The palate shows tightly grouped tropical flavours with pear and quince. Full and rich with a fresh lime finish. Will pair well with prawn risotto, lobster, soft cheeses and sunshine



Accolades

2016 – Gold Wine Awards '19 – Gold
Platter's 2018 – 2 Stars

Analysis

pH	3.4
Total Acidity	5.8 g/l
Residual Sugar	2.2 g/l
Alcohol	12.5 %

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