



PETIT BLANC, CHENIN BLANC 2018

(100% Chenin Blanc)

VINEYARDS

Old vine Chenin Blanc planted on south facing slopes 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 21-23°B.

VINIFICATION

Our grapes are picked 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 vigour, 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 striking, pale lime colour. The nose has pronounced tropical aromas of guava, passion fruit and melon with an interesting floral, potpourri twist. On the palate you can enjoy white peach, kiwi fruit and pink lady apple, underpinned by a delightful flinty freshness and delicate citrus finish. Full and fresh, this wine will pair well with prawn risotto, lobster, soft cheeses and sunshine.



Accolades

Analysis

| | |
|----------------|---------|
| pH | 3.37 |
| Total Acidity | 5.8 g/l |
| Residual Sugar | 3.6 g/l |
| Alcohol | 12.53 % |

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