

INDABA

SRP
\$8.99

CHENIN BLANC 2006

VITICULTURAL PRACTICES

Varietal:	100% Chenin Blanc
Appellation:	Western Cape
Soil Type:	Hutton & Clovelly
Age of Vines:	17-27 years
Trellising:	3 wire vertical
Yield:	2-8 tons/ha
Irrigation:	Partial Drip
Picking Date:	Early February 2006
Grape Sugar:	24.8° B
Acidity:	6.7 g/l
pH at Harvest:	3.2

WINEMAKING PRACTICES

Fermentation Temperature: 13.5° C

Method:

The grapes were picked in the cool early morning hours. The wine was fermented and aged in stainless steel and did not undergo malolactic fermentation.

Wood aging:
None.

TECHNICAL DETAILS

RS:	2.93 g/l	pH:	3.5
TA:	3.5 g/l	Alcohol:	13%

TASTING NOTES

This crisp, crowd-pleasing quaffer is packed with luscious tropical fruit, citrus, and melon flavors and a touch of honey. An ideal party wine, it pairs well with most everything, from salads and light pasta dishes to mild cheeses, sushi, and seafood.

