

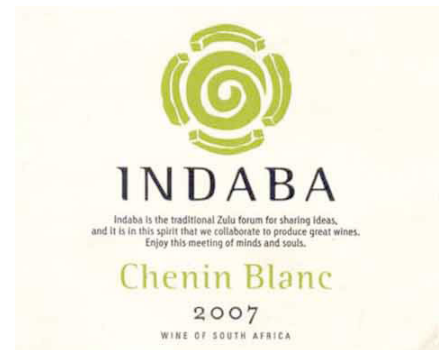
INDABA

SRP
\$9.99

CHENIN BLANC 2007

VITICULTURAL PRACTICES

Varietal:	93% Chenin Blanc; 7% Chardonnay
Appellation:	Western Cape
Soil Type:	Stony clay, rock terrace
Age of Vines:	21 years
Trellising:	5 wire Perold
Yield:	8-10 tons/ha
Irrigation:	Drip
Picking Date:	February 2007
Grape Sugar:	23.5° B
Acidity:	7.2 g/l
pH at Harvest:	3.45



WINEMAKING PRACTICES

Fermentation Temperature: 13° C

Method:

The grapes were picked in the cool early morning hours. After crushing, the juice was left in contact with the skins for 2-3 hours and was then fermented in stainless steel. The wine was aged in tank for six months *sur lie* for an enhanced creaminess. A small amount of Chardonnay was blended in to impart additional richness and complexity.

WINE DETAILS

RS:	3.8 g/l	pH:	3.49
TA:	5.66 g/l	Alcohol:	13.5%

Wood aging: None

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.