



The Musical Collection

Chenin Blanc
2013



Composition: 100% Chenin Blanc

Vintage: 2013

Winemakers: Hennie Huskisson, JG Auret

Viticulture: Rudolf Jansen van Vuuren

Climate / Quality of the soil / Vines:

Ideal Mediterranean climate, the Paarl and Wellington mountains interrupt the wind flow capturing the winter rain / summer winds weather pattern. Soil types include Oakleaf and Tukulu granites, Fernwood sandstones and Glenrosa shales. This unique combination of terroir are ideal for the Chenin Blanc vines. The blocks are carefully manipulated for high concentrated flavour. Hand harvest in January at dawn to keep grapes cool for vinification.

Winemaking Process:

- Hand harvesting.
- De-stemming and crushing, Pressing.
- Controlled fermentation at 12°C during 14-21 days in stainless steel tanks.
- Kept in stainless steel tanks.
- Stabilizing.
- Filtering.
- Bottling and labelling.

Wine Composition:

Alcohol: 13.0% Total acidity: TBAg/L Residual sugar: TBAg/L

Winemaker Comments:

This fresh well-balanced white wine has typical guava flavours, followed by passion fruit with hints of citrus with a crisp finish lingering on the palate.

Food Matches:

Serve slightly chilled, enjoyed with fish, pasta salads. A perfect aperitif.

Drinking Temperature:

Best at a temperature between 10°C and 12°C.

