

Optenhorst Chenin Blanc 2009

VINTAGE	2009								
VARIETAL	Chenin Blanc								
ORIGIN	Wellington, South Africa								
WINEMAKER	Corlea Fourie								
VITICULTURIST	Heinie Nel								
VINEYARDS	Single vineyard of old bush vines from the farm Optenhorst planted in 1952.								
WINEMAKING	The grapes were picked at 23.5°B and chilled overnight in our cold storage facility. The grapes were crushed and de-stemmed, followed by a gentle pressing. The juice settled for 24 hours at 10°C before inoculation and fermentation in the barrels. After fermentation the wine matured in contact with the lees, in Louis Latour barrels, for another 9 months. Bottle maturation of 6 months before release.								
AGEING	To be enjoyed at release and 3 – 5 years thereafter.								
TASTING NOTES	Concentrated, elegant fruit with honeyed almond notes following through on the palate. The oaking regime resulting in a well integrated wood component. A refined, lingering taste is the result of the lees contact and a supportive acidity. A delicious, well structured and complex wine that pairs beautifully with rich dishes, such as mild cream curries.								
ANALYSIS	<table><tr><td>Alc</td><td>13.5%/vol</td></tr><tr><td>R/Sugar</td><td>3.0 g/l</td></tr><tr><td>TA</td><td>6.5g/l</td></tr><tr><td>pH</td><td>3.3</td></tr></table>	Alc	13.5%/vol	R/Sugar	3.0 g/l	TA	6.5g/l	pH	3.3
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