



WILDEKRANS

ESTATE WINE

Wildekrans Chenin Blanc Barrel Select

2009 Chenin Blanc

Viticulture

Vineyard: 3333 Vines per hectare
Soil Type: Klapmuts, Estcourt, Kroonstad
Vine Age: 29 years old.
Irrigation: No irrigation
Harvest Date: March 2009, picked between 23 and 24 degrees balling.
Yield: 3.5 t/ha.

Vinification:

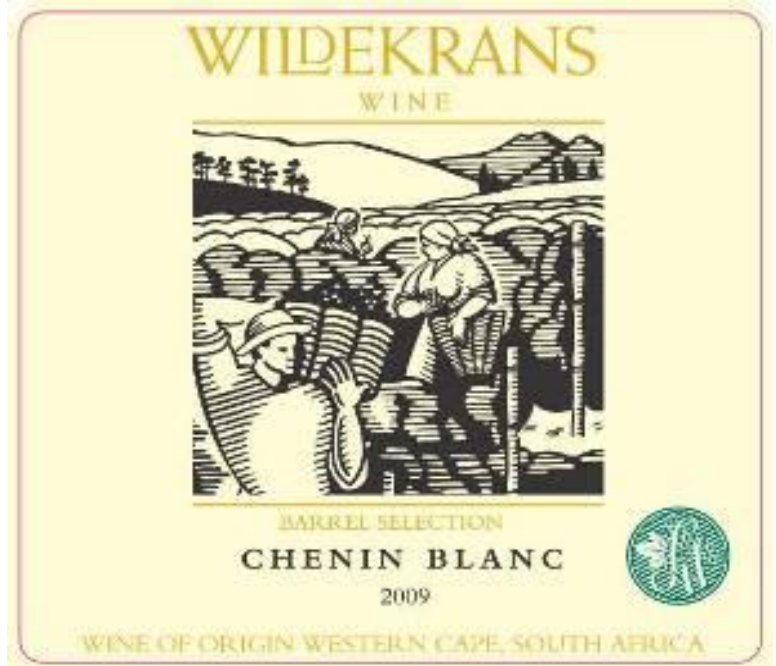
Harvested early in the morning. Only the free run juice was used. Barrel fermented and barrel aged for 12 months. 90% new French Oak.

Tasting Notes:

Color: Light golden lime on the eye.
Nose: Whiffs of apricot, honey and vanilla are brought to the fore by spicy wood aromas.
Palate: The ripe fruit & honey flavors intertwined with oak, fills the mouth and creates a complex and well balanced lingering aftertaste with an opulent texture on the palate.
Other: This Chenin Blanc is very elegant and will pair well with richer creamy dishes or fish fillet served with a creamy morel sauce.

Chemical Analysis:

Alc (%): 13.5
RS (g/l): 13.4
TA (g/l): 6.4
pH: 3.09



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