



## Private Cellar Blanc 2016



### Characteristics

Medium to full bodied white wine, fruit drive food wine

### Tasting notes

This wine has beautiful aromas of white peach, winter melon and quince on the nose, with whiffs of butterscotch. These aromas carry through onto a creamy palate that finishes with a lively acidity. Excellent ageing potential and superb versatility with a wide variety of dishes complete this irresistible package.

### In The Vineyard

Soil Low yielding, well drained vertical shale/schist  
Aspect south-east.

### Harvest

Grapes were night harvested and picked by hand to retain flavours.  
Yield 5.8 tons/ha

### Cellar Practices

Grapes were gently crushed and pressed. This wine was fermented in 40% new French and Hungarian oak and 60% in 2nd and 3rd fill French and Hungarian 300 litre oak barrels. 30% was fermented with natural yeast. Wine was aged for 11 months before racked and blended.

**Ageing Potential** 5 years after vintage

**Serving Temperature** Enjoyed best served at 14°C

**Production** 1650 x 6 x 750ml

Cultivar	Chenin Blanc	Residual sugar	3.3 g/l
Region	Tulbagh	Acidity	6.3 g/l
Winemaker	Pierre Wahl	pH	3.21
Viticulturist	Neville Dorrington	Alcohol	14.4 %