



MONT DESTIN – Chenin Blanc 2010

TASTING NOTES

Chenin Blanc with 5% Viognier. This elegantly Chenin Blanc has heady aromas of pineapple, orange blossoms and ripe peaches. It is full bodied and complex with a fresh lingering finish.

VINIFICATION

These Stellenbosch grapes were hand-picked and delivered to the cellar in small lug boxes. After destemming and crushing the mash was cooled to 12 degrees Celsius. The mash underwent a 24 hour maceration period to add extra complexity. After a gentle press, the Chenin Blanc juice was inoculated with the finest French yeast and fermentation took about 10 days. The wine spent six months on the lees and was bottled after fining and cold stabilization.

CHEMICAL ANALYSIS

Alcohol:	13.98 vol %
Total Acidity:	5.9 g/L
pH	3.35
Residual Sugar	5.8 g/L