

Bob's



2015 Chenin Blanc

Cultivar : 100% Chenin Blanc
Situation : (Paarl) Wellington Bovlei Area
Altitude : 150m above sea level
Distance from sea : 75km
Soil type : Clovelly & Stony Glenrosa
Rootstock : Richter 101-14, R110-R99
Ages of vines : 9-15 years
Trellising : Vertical 5 & 6 Wire
Pruning : Traditional style
Irrigation : Drip irrigation
Harvested : Feb-15

Grape analysis : Acidity: 7.45 g/l
 pH: 3.22
 Sugar: 22.5° Balling
 Yield : 8-10 Tons/Ha

Winemaking Record:

Grapes de-stemmed & cooled down to 12 degrees. Skin contact for 4hrs and then the juice was drained and settled overnight. The clean juice was racked to the fermentation tanks. The wine then fermented for 18 days at 13 degrees until dry.

Bottled: 01 August 2015

Wine Analysis : Alcohol : 12.88% by vol
 Total acid : 5.3 g/l
 pH : 3.36
 Residual sugar : 3.6 g/l

Winemaker's Comment:

Pale golden hay in color, this Chenin Blanc has a nose suggestive of sprint flowers with hints of honeysuckle, all supported by balanced clean acids. Vloral notes open to a mid palate suggestive of guava and melon flavors. The wine finished off dry, lingering and long.

"A honeysuckle and melon salad,...."

Maturation potential: 1 - 2 years

More information on www.winesbybob.com

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