

LA CAPRA

PRESENTED BY **FAIRVIEW**

CHENIN BLANC

2009



ANALYSIS

Alc 13.76%
RS 2.6 g/l
TA 6.4 g/l
pH 3.32

WINE OF ORIGIN

Coastal



TASTE OF NOTE

AN EXPLOSION OF FRUIT ON THE NOSE, WITH TROPICAL MELON, PEAR AND GUAVA AS WELL AS RIPE CITRUS AROMAS. TROPICAL FLAVOURS FOLLOW THROUGH ON THE PALATE, BALANCED BY A FRESH ACIDITY AND CLEAN RED APPLE CRISPNESS.

Vineyard sites: Grapes were sourced from bush vine vineyards in the warm Agter-Paarl and cool Darling areas.

Winemaking: This wine is unwooded and fermentation took place in stainless steel tanks. Three months of post-fermentation lees contact was allowed prior to bottling. The Agter-Paarl component adds depth and texture, while the Darling fruit lends freshness and acidity.