

DORAN VINEYARDS



CHENIN BLANC WO VOOR-PAARDEBERG



Harvesting/Cellar:

The grapes are from the newest plantings on Doran Vineyards, and this was their first harvest.

Fermentation:

After the crushing of the grapes, the free run juice was fermented in older 225 litre French barrels.

Maturation:

The wine was left on its lees for 14 months before bottling.

Winemaker's notes:

A full bodied, yet elegant wine. Lovely components of honey and citrus flavours that give the wine a lingering mouthfeel.

A fantastic food wine that can accompany many dishes, such as pasta, chicken and duck and Asian food.

Technical analyses:

Alc: 13.5%
pH: 3.39
TA: 4.7 g/l
RS: 3.9 g/l

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