



## THE GREAT FIVE COLLECTION RANGE CHENIN BLANC 2017



### PRODUCT INFORMATION

Empty Bottle Weight (grams): 410 g  
Bottle Size: BN630DG (750 ml) also available in screwcap.  
Case Weight (kg): 7.50 kg  
Case Size (6 x 750 ml): 314 x 156 x 235 mm  
Number of Layers (per Pallet): 5  
Number of Cases per Layer: 28  
Number of Cases per Pallet: 140  
Pallet Weight (kg): 1070 kg  
Pallet Volume (litres): 630 Litres  
Minimum Purchase Quantity: 5 Pallet

### TASTING NOTES

Colour: Golden delicious apple in colour.

Nose: Some honey, clay soil and fruit salad notes. Hint of apple and tropical notes.

Palate: Good texture on the palate with quince, some ripe pineapple and a creamy end.

### HARVEST

Date of Harvest: Late February  
Type of Harvest: Cool morning hand harvest

### BLEND INFORMATION

100% Chenin Blanc

### TECHNICAL ANALYSIS

Alcohol: 12,5% - 13,5%  
Residual Sugar: 6,5 g/L  
Total Acidity: 5,38 g/L  
pH: 3,37

### VINEYARD

Different climate zones are used to ensure a wide selection of quality grapes. Firstly, the south-easterly slopes on the Tygerberg Hills, Durbanville and the south-westerly slopes of Devon Valley, Stellenbosch are both characterized with high clay content soils resulting in excellent water retention. The cool breeze from the cold Atlantic Ocean also ensures healthy grapes. The northern facing slope on the Helderberg basin in the Somerset West region ensures excellent sun exposure and fertile soil to enable stable growing conditions.

### VINIFICATION

In the cool early morning the grapes are hand harvested. Grapes from specific sites are fermented in separate stainless steel tanks. Each tank goes through a cold soaking process for 6-12 hours to receive optimal skin contact after which the skins are pressed gently in pneumatic press. Free flow juice and press juice are kept separate and left over night for settling after which it is racked and inoculated with selected yeast strains. Fermentation will take place between 11-13 degrees Celsius until the process is complete. A few weeks or months of lees contact is given before wine is bottled.





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