Fiche Technique

Wine	**Cape Sands Chenin Blanc 2022**
Percentage blend	100% Chenin Blanc

Vineyard Information	
Appellation	Western Cape
Area planted	80 ha
Age of vines	14 - 16 years
Rootstock	Richter 99
Clone	Unknown
Trellis system	3 Wire
Irrigation	Yes
Vine density	2800 vines/ha
Soil	Hutton & Clay
Climate	Mediterranean

Harvest Information	
Date	March
Type	Machine Harvest during the night
Yield	Average 12 - 15 tons/ha

Winemaking	
Winemaker	Helienne Swanepoel
Crushing/Destemming	Gentle Destalking
Tanks (type)	Stainless Steel
Fermentation protocol **(**vessel, temp, duration**)**	Maintained fermentation temperature at 15C
Yeast Strain	CKS 102
Malolactic (y/n)	No
Lees contact / battonage	
Barrel ageing (oak type, % of blend, duration)	No
Or other method of oak maturation (chips etc..)	No
Fining	Bentonite
Filtration	Kieselguhr
Stabilisation	Cold at -4ºC

Tasting notes from winemaker
 A fresh, crispy and fruity white with some lemony and tropical tones. It has a well balanced palate, with a crispy finish. To be enjoyed on its own or with salads or any Seafood dish.

Analysis:	
Alcohol % (v/v)	12
Residual sugar (g/l)	1-4.9
Total acidity (g/l)	5.9
Ph	<3.6
Volatile acidity (g/l)	<0.7
Free SO_2 (mg/l)	35
Total SO_2 (mg/l)	<160

Does this wine contain any genetically modified ingredients? NO
If so, please list.

Suitable for Vegetarians ■

Vegans ■

Neither □