



# BOTANICA

## WINES

### **Botanica Chenin Blanc 2010** **Production - 350 cases**

#### **TASTING NOTES**

Light yellow in colour with hints of tropical fruit on the nose. This wine has a firm acidity showing mineral flavours on the finish.

#### **IN THE VINEYARD**

Altitude: 1600ft  
Distance from sea: Approximately 25 miles  
Rootstock: Unknown  
Age of vines: 50 +/- years  
Trellising: Bush vine  
Irrigation: Dry farmed

#### **THE HARVEST**

Picking date: February 15, 2010  
Yield: 1 ton per acre

#### **IN THE CELLAR**

Fermentation Temp: 55 to 59°F  
Yeast: assorted French strains and local strains

The grapes for this wine were harvested at optimum ripeness, hand sorted, crushed and destemmed. The juice was immediately pressed and cold settled for 2 days at 55°F. Half was fermented in stainless steel tanks and half was fermented in 400 litre French barrels. After fermentation the wine was left on the fine lees in stainless steel tanks/wood barrels for 9 months.

Malolactic fermentation: None  
Wood aging: 50% in 4<sup>th</sup> fill barrels 9 months  
Alc = 13.38%; TA= 6.7; RS =3.3; pH= 3.3

#### **AGING POTENTIAL**

To be enjoyed now, but will mature well for another 5 years.

#### **BLEND INFORMATION**

100% Chenin Blanc

#### **CONTACT INFORMATION**

US Importer: Knauth & Visser, Branford CT (203) 488-6665 [www.knauth-visser-wines.com](http://www.knauth-visser-wines.com)  
Singapore Importer: Hubbly Bubbly Wines, +65-9-727-7525 [www.hubblybubblywines.com](http://www.hubblybubblywines.com)  
Botanica Wines: Devon Valley Road, Stellenbosch +27-21-865-2313 [www.BotanicaWines.com](http://www.BotanicaWines.com)