



BOTANICA

WINES

Botanica Chenin Blanc 2009

TASTING NOTES

Light yellow in colour with hints of apricot on the nose. This is a mouth filling wine with 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 13, 2009
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 4th fill barrels 9 months
Bottled: December 16, 2009
Alc = 13.58%; TA= 6.9; RS =5.6; pH= 3.27

AGING POTENTIAL

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

BLEND INFORMATION

100% Chenin Blanc

CONTACT INFORMATION

US Importer/CT Distributor: Iberia Wines and Spirits, East Hartford, CT, USA. +1 (860) 291-8988
Botanica Wines: Devon Valley Road, Stellenbosch, South Africa. www.BotanicaWines.com