



# **CHENIN BLANC NATURAL SWEET 2011**



# **COMPOSITION**

100% Chenin Blanc

#### **ORIGIN**

Simonsberg ward, Stellenbosch, South Africa

#### **GRAPE ANALYSIS**

Sugar: 30-32°B

Total acidity: 5.4 g/ pH: 3.6

#### VINIFICATION

The grapes were handpicked, crushed and de-stemmed, followed by overnight skin contact. After pressing, the juice was settled overnight with pectolitic enzymes. Cold fermentation was arrested by centrifuge to retain the residual sugar.

# **BOTTLING DATE** DATE

RELEASE

January 2012

February 2012

# ANALYSIS

**Residual Sugar:** Alcohol: pH: Total Acidity:

88.660g/ 13.0% 3.43 6.47 g/

#### **TASTING NOTES**

Concentrated with apricot and orange peel aromas, backed by floral undertones. Good balance between sugar and acidity, with a lingering aftertaste.

# **BAR CODES**

1 x 750ml:

7 69172711953



Terry Seitz Inc. 1650 Lantana Avenue, Unit A, Englewood, FL 34224 Office: 941 473 8769 • Fax: 941 473 8952 www.terryseitzinc.com